

### **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



2 Slices | 4 Slices Gouda Cheese Contains: Milk



1 tsp | 2 tsp Sriracha 🖠



Carrots



Parsley





Apricot Jam



1 2

Ketchup

1 tsp | 2 tsp Garlic Powder



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



Pork Ramen Stock Concentrate



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Fry Seasoning



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



## **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

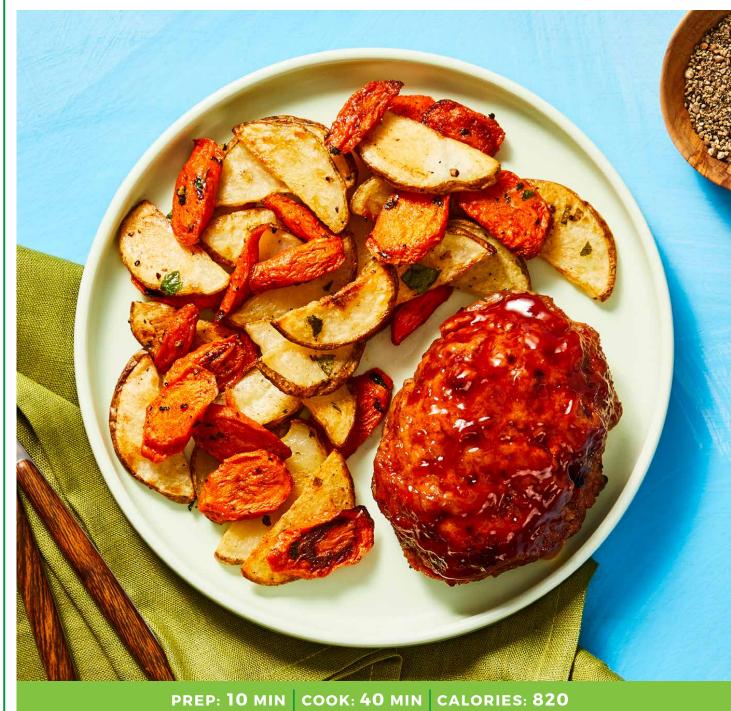


10 oz | 20 oz Ground Beef\*\*



# **GOUDA-STUFFED PORK MEATLOAVES**

with Garlic Herb Potatoes & Carrots





### HELLO

### **APRICOT JAM**

Adds a dose of subtle sweetness and extra-clingy texture to the spicy ketchup glaze

### **ALL ABOUT THAT BASE**

In Step 3, you'll make a panade (a mixture of bread and liquid-here, panko, stock concentrate, and water) to keep your meatloaves moist.

### **BUST OUT**

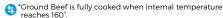
- Peeler
- Plastic wrap
- · 2 Small bowls
- Baking sheet
- · Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)

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\*Ground Pork is fully cooked when internal temperature





### **1 PREP & MIX GLAZE**

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Halve potatoes lengthwise; slice crosswise into ¼-inch-thick half-moons. Trim, peel, and cut carrots on a diagonal into 1/4-inchthick pieces. Roughly chop parsley. Quarter gouda.
- In a small bowl, combine ketchup, jam, and Sriracha: set glaze aside.



### 2 TOSS & ROAST VEGGIES

- In a large microwave-safe bowl, combine 2 TBSP butter (4 TBSP for 4 servings). garlic powder, and a pinch of salt and **pepper**. Cover bowl with plastic wrap and microwave until butter has melted, 30-45 seconds. Remove plastic wrap and stir until thoroughly combined.
- Add potatoes, carrots, and parsley to bowl with **butter mixture**. Toss until thoroughly combined. Season with a pinch of salt and pepper.
- Transfer **veggies** to one side of a **lightly** oiled baking sheet (for 4, spread veggies out across entire sheet). Roast on top rack for 5 minutes (you'll add more to the sheet in Step 4). Wash out bowl.



### **3 FORM MEATLOAVES**

- · In bowl used for veggies, soak panko with stock concentrate and 1 TBSP water (2 TBSP for 4 servings); stir until pasty. Add pork\*, Fry Seasoning, 1/2 tsp salt (1 tsp for 4), and pepper; mix to combine.
- Form **pork mixture** into two ½-inch-thick rounds (four rounds for 4). Dividing evenly, place gouda in the center of each round. Gently fold meat around cheese, shaping and sealing to create 1-inch-tall loaves.



Swap in beef\* for pork.



### **4 ROAST & GLAZE**

- Once veggies have roasted 5 minutes. remove sheet from oven. Carefully place meatloaves, seam sides down, on opposite side of sheet. (For 4 servings, leave veggies roasting; arrange meatloaves on a second lightly oiled baking sheet.)
- Transfer half the glaze to a second small bowl and reserve (you'll use it in the next step). Brush meatloaves with remaining glaze. Roast on top rack for 13 minutes. (For 4, roast meatloaves on middle rack.)



### 5 FINISH MEATLOAVES

- Remove sheet with meatloaves from oven and carefully brush meatloaves with reserved glaze.
- Return to oven and roast until meatloaves are cooked through, veggies are tender, and glaze is tacky, 2-3 minutes more.



 Divide veggies and meatloaves between plates and serve.