



GOUDA-STUFFED PORK MEATLOAVES

with Garlic Herb Potatoes & Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Carrots



¼ oz | ½ oz
Parsley



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



1 | 2
Ketchup



1 | 2
Apricot Jam



1 tsp | 2 tsp
Sriracha



1 tsp | 2 tsp
Garlic Powder



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
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**

Calories: 870



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 820



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)
Contains: Milk

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*Ground Pork is fully cooked when internal temperature reaches 160°.

*Ground Beef is fully cooked when internal temperature reaches 160°.



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 ¼-inch-thick 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,** ½ 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.



6 SERVE

- Divide **veggies** and **meatloaves** between plates and serve.