



CHEDDAR-STUFFED MEATLOAVES

with Potato Wedges, Carrots, Crispy Shallot & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Shallot



9 oz | 18 oz
Carrots



1 TBSP | 2 TBSP
Flour
Contains: Wheat



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Beef Stock
Concentrate



10 oz | 20 oz
Ground Beef**



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



1 | 2
Ketchup



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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.



6 oz | 12 oz
Asparagus

Calories: 1010



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1040



HELLO SHALLOT

This mini member of the onion family balances savory and sweet.

ALL ABOUT THAT BASE

A simple mix of panko and water will help keep your meatloaves moist and tender.

BUST OUT

- Peeler
- Baking sheet
- Medium bowl
- Large pan
- 2 Small bowls
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp + more for frying)



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces. Halve, peel, and thinly slice **shallot**.

🔄 Trim and discard woody bottom ends from **asparagus**. (Save carrots for another use.)



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of olive oil, salt, and pepper** (for 4 servings, spread out across **entire sheet**).
- Roast on top rack for 5 minutes (**you'll add more to the sheet then**).



3 FORM MEATLOAVES

- Meanwhile, in a medium bowl, soak **panko** with **1 TBSP water** (2 TBSP for 4 servings) and **stock concentrate** until liquid has absorbed. Add **beef**, **½ tsp salt** (1 tsp for 4), and **pepper**; mix to combine.
- Form **beef mixture** into two ½-inch-thick rounds (**four rounds for 4**). Reserve **half the cheddar** for topping; divide remaining cheddar between the centers of each round. Gently fold meat around cheese, shaping and sealing to create 1-inch-thick loaves.



4 BAKE MEATLOAVES

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Add **meatloaves** to opposite side of sheet. (**For 4 servings, leave potatoes roasting; add meatloaves to a second sheet and roast on middle rack.**)
- Roast on top rack until potatoes are browned and tender and meatloaves are cooked through, 17-20 minutes more.
- In the last 2 minutes of roasting, top meatloaves with **reserved cheddar**. Return to oven until cheese melts.



5 COOK CARROTS

- Heat a **drizzle of oil** in a large, heavy-bottomed pan over medium-high heat. Add **carrots** and a **pinch of salt and pepper**; cook, stirring occasionally, until browned and softened, 5-7 minutes. **TIP: If carrots begin to brown too quickly, add a few splashes of water.**
- Turn off heat; transfer carrots to a plate. Wipe out pan.

🔄 Swap in **asparagus** for carrots. Cook 3-5 minutes.



6 FRY SHALLOT & MAKE SAUCE

- In a small bowl, toss **shallot** with **flour** and a **pinch of salt and pepper**.
- In pan used for carrots, heat a **½-inch layer of oil** over medium heat. Once oil is hot enough that a pinch of flour sizzles immediately when added to the pan, add **coated shallot**. Cook, stirring occasionally, until golden brown, 3-5 minutes.
- Using a slotted spoon, transfer shallot to a paper-towel-lined plate.
- Meanwhile, in a separate small bowl, combine **ketchup** and **mayonnaise**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



7 FINISH & SERVE

- Slice **meatloaves** crosswise if desired.
- Divide meatloaves, **potato wedges**, and **carrots** between plates. Drizzle meatloaves with some of the **special sauce**. Serve remaining sauce on the side with potatoes for dipping. Garnish meatloaves with **crispy shallot** and serve.