



SOY-GLAZED HOISIN MEATLOAVES

with Scallion Green Beans, Rice & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



2 | 4
Scallions



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



½ Cup | 1 Cup
Jasmine Rice



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



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

**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.



12 oz | 24 oz
Cauliflower Rice

Calories: 810



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 870



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

EASY DOES IT

When forming your loaves in Step 3, try not to overwork the meat. A light touch while shaping makes for juicy, tender results.

BUST OUT

- Large bowl
- Small pot
- Baking sheet
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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Ground Beef is fully cooked when internal temperature reaches 160.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.



4 GLAZE LOAVES & ROAST BEANS

- Once meatloaves have roasted for 5 minutes, carefully remove baking sheet from oven. Brush tops of **meatloaves** with **sweet soy glaze**.
- On opposite side of sheet, toss **green beans** and **scallion greens** with a **drizzle of oil, salt, and pepper**. (For 4 servings, toss green beans on a second sheet.)
- Roast on top rack until green beans are tender and browned and meatloaves are cooked through, 12-15 minutes more. (For 4, roast meatloaves on top rack and green beans on middle rack.)



2 COOK RICE

- In a small pot, combine **rice, ¾ cup water,** and a **pinch of salt (use a medium pot and 1½ cups water for 4 servings)**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain), a big pinch of salt, and pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Keep covered off heat until ready to serve. (Save **jasmine rice** for another use.)



5 MAKE SRIRACHA MAYO

- Meanwhile, in a small bowl, combine **mayonnaise** and as much **Sriracha** as you like. Add **water** 1 tsp at a time until you reach a drizzling consistency.



3 ROAST MEATLOAVES

- While rice cooks, in a large bowl, combine **beef*, scallion whites, hoisin,** and **panko;** season with **salt (we used ½ tsp; 1 tsp for 4 servings)** and **pepper**.
- Form **beef mixture** into two 1-inch-tall loaves (**four loaves for 4**). Place on one side of a **lightly oiled** baking sheet (**for 4, arrange meatloaves across entire sheet**).
- Roast on top rack for 5 minutes (**you'll add more to the sheet then**).



6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide **meatloaves, rice,** and **green beans** between plates in separate sections. Drizzle **Sriracha mayo** over green beans and serve.