



# 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.

## HELLO

### APRICOT JAM

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 860





## 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

## 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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### 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.



### 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.

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