



TEX-MEX PORK MEATLOAVES WITH QUESO

plus Salsa Fresca & Broccoli-Carrot Jumble

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



8 oz | 16 oz
Broccoli



3 oz | 6 oz
Carrot



1 | 2
Tomato



1 | 2
Lime



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 1 TBSP
Fajita Spice
Blend



3 oz | 6 oz
Queso Blanco
Contains: Milk



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.



10 oz | 20 oz
Ground Beef**

Calories: 620



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610



HELLO

QUESO BLANCO

This silky cheddar-jalapeño sauce levels up juicy spiced pork meatloaves.

WE'RE BIASED

The knife technique we use in Step 1 (aka bias cut) maximizes surface area so carrots get extra-caramelized in the oven.

BUST OUT

- Peeler
- Large bowl
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Small bowl
- Medium bowl
- Plastic wrap

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

- 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. Cut **broccoli** into bite-size pieces if necessary. Trim, peel, and cut **carrot** on a diagonal into ½-inch-thick pieces. Dice **tomato** into ½-inch pieces. Quarter **lime**.



4 MAKE SALSA

- Meanwhile, in a small bowl, combine **tomato, scallion greens, and juice from two lime wedges (four wedges for 4 servings)**. Season with **salt and pepper**.



2 FORM MEATLOAVES

- In a large bowl, gently combine **pork***, **scallion whites, panko, half the Fajita Spice Blend (all for 4 servings), salt (we used ¾ tsp; 1½ tsp for 4), and pepper**.
- Form into two 1-inch-tall loaves (**four loaves for 4**) and place on one side of a baking sheet. (**For 4, arrange meatloaves across entire baking sheet.**)

 Swap in **beef*** for pork.



5 WARM QUESO

- In the last few minutes of roasting meatloaves and veggies, place **queso blanco** in a medium microwave-safe bowl. Stir in **1 TBSP water (2 TBSP for 4 servings)** and cover tightly with plastic wrap. Microwave until warmed through, 30-45 seconds.



3 ROAST VEGGIES & LOAVES

- Toss **broccoli** and **carrots** on opposite side of baking sheet with a **drizzle of oil, salt, and pepper**. (**For 4 servings, toss veggies on a second baking sheet.**)
- Roast on top rack until veggies are browned and tender and meatloaves are cooked through, 15-20 minutes. (**For 4, roast veggies on top rack and meatloaves on middle rack.**)



6 SERVE

- Divide **meatloaves** and **roasted veggies** between plates. Spoon **queso blanco** over meatloaves and top with **salsa (draining first)**. Serve with **remaining lime wedges** on the side.

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

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