



SHEET PAN HERBY PORK & FETA MEATLOAVES

with Roasted Veggies & Tangy Marinara

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Onion



1 | 2
Bell Pepper*



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Dried Oregano



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



1 | 2
Marinara Sauce



1.5 oz | 3 oz
Greek Vinaigrette
Contains: Eggs, Milk



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: 860



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



HELLO

TANGY MARINARA

Piquant, herby Greek vinaigrette jazzes up classic marinara.

SPLISH SPLASH

Splash cold water on your hands before shaping the meatloaves in Step 3. This will make the pork hold on to itself rather than to you.

BUST OUT

- Box grater
- Medium bowl
- Baking sheet
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

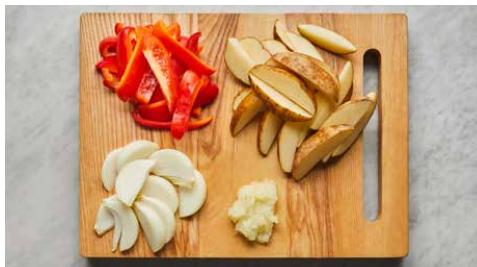
MORE IS MORE

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.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**
(646) 846-3663 | **HelloFresh.com**



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and cut **onion** into four wedges. Grate one wedge (**two wedges for 4**) on the largest holes of a box grater; cut remaining onion into ½-inch-thick wedges. Halve, core, and thinly slice **bell pepper** into ½-inch-thick strips.



4 ROAST MEATLOAVES & VEGGIES

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Carefully add **onion wedges** and **bell pepper** to sheet; toss to combine. Season with a **pinch of salt and pepper.**
- Push **veggies** to one side of sheet. Place **meatloaves** on empty side and return sheet to top rack. Roast until meatloaves are browned and cooked through and veggies are tender, 18-22 minutes. (**For 4 servings, leave potatoes roasting. Toss bell pepper and onion on one side of a second sheet and place meatloaves on empty side; roast on middle rack.**)



2 ROAST POTATOES

- Toss **potatoes** on a **lightly oiled** baking sheet with a **large drizzle of olive oil, half the garlic powder,** and a **big pinch of salt and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes (**you'll add more to the sheet after 5 minutes**).



5 MIX & WARM SAUCE

- In a small microwave-safe bowl, combine **vinaigrette** and **marinara.** Microwave until warmed through, 30 seconds.



3 FORM MEATLOAVES

- In a medium bowl, gently combine **pork***, **grated onion, oregano, panko, stock concentrate, half the feta (save the rest for serving), remaining garlic powder, ½ tsp salt (1 tsp for 4 servings),** and **pepper.**
- Form into two 1-inch-tall meatloaves (**four loaves for 4**).

 Swap in **beef*** for pork.



6 SERVE

- Divide **roasted veggies** and **meatloaves** between plates. Sprinkle veggies with **remaining feta** and drizzle meatloaves with as much **tangy marinara** as you like. Serve.

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

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