

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz Green Beans



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 OR GIVE US A CALL AT (646) 846-3663.

**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

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



6 oz | 12 oz Asparagus G Calories: 860

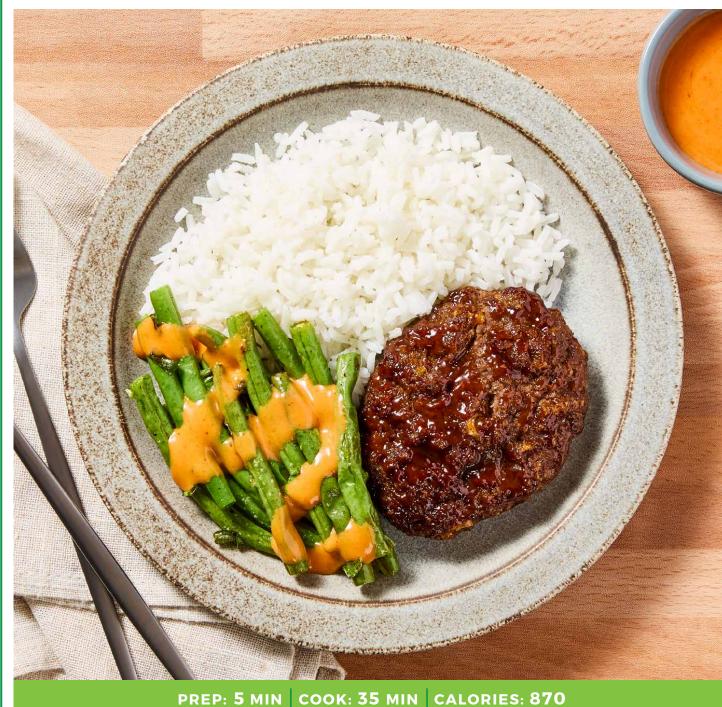


8 oz | 16 oz Broccoli

Calories: 890

SOY-GLAZED HOISIN MEATLOAVES

with Scallion Green Beans, Rice & Sriracha Mayo





HELLO

SRIRACHA

Thick, tangy, sweet chili sauce made with red jalapeño, vinegar, garlic, and sugar

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)

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.

HOW WAS YOUR MEAL?



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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. Trim green beans if necessary.
 - Trim and discard woody bottom ends

from asparagus or cut broccoli into bite-size pieces if necessary. (Save green beans for another use.)



2 COOK RICE

- In a small pot, combine rice, 34 cup water. and a pinch of salt (use a medium pot and 11/2 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.



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).



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.)



Once **meatloaves** have roasted 5 minutes, swap in **asparagus** or **broccoli** for green beans. Roast 10-12 minutes more for asparagus or 15-20 minutes more for broccoli (if meatloaves are done before broccoli, carefully remove from sheet and continue roasting broccoli).



• 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.



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

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