

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat**



Ketchup



2 tsp | 2 tsp Dijon Mustard





10 oz | 20 oz Ground Beef**

2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1 tsp | 2 tsp Garlic Powder Chicken Stock Concentrate

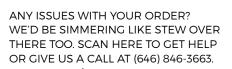


1 oz 2 oz Creamy Horseradish Sauce Contains: Eggs



4 Slices | 8 Slices Sourdough Bread Contains: Soy, Wheat





*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

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







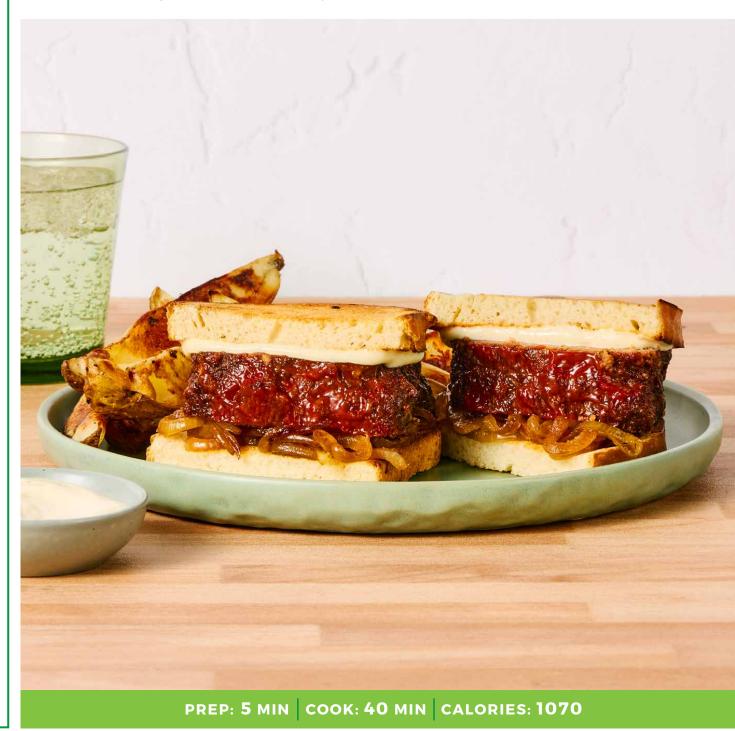


6 oz | 12 oz Green Beans

Calories: 960

CARAMELIZED ONION MEATLOAF SANDWICHES

with Potato Wedges & Horseradish Dijonnaise





HELLO

CARAMELIZED ONION

Thinly sliced onion gets deeply browned and softened until sweet.

SPLISH SPLASH

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

BUST OUT

- 2 Baking sheets
- Large pan • 2 Small bowls
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 1 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.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice onion. Mince a few slices until you have 2 TBSP (4 TBSP for 4 servings).
- Cut **broccoli** into bite-size pieces if
- necessary or trim green beans if necessary. (Save potatoes for another use.)



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a drizzle of oil, salt, and pepper.
- · Roast on top rack until browned and tender 20-25 minutes.
- Swap in **broccoli** or **green beans**
- for potatoes; roast 15-20 minutes for broccoli or 12-15 minutes for green beans.



3 FORM & BAKE MEATLOAVES

- Meanwhile, in a large bowl, gently combine beef*, panko, garlic powder, stock concentrate, minced onion, half the ketchup, 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 a second baking sheet. Brush tops of meatloaves with remaining ketchup.
- · Roast on middle rack until cooked through, 15-20 minutes.



4 CARAMELIZE ONION

- While potatoes and meatloaves cook, heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add sliced onion and cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add 1 tsp sugar (2 tsp for 4 servings) and a splash of water. Cook, adding more splashes of water as necessary, until onion is caramelized and jammy, 2-3 minutes more. Season with salt and pepper.
- Turn off heat; transfer onion to a small bowl. Wipe out pan.



5 TOAST BREAD & MIX SAUCE

- Heat 1 TBSP butter in same pan over medium heat. Add **bread** and toast until golden brown, 2-3 minutes per side (add more butter and work in batches as needed).
- While bread toasts, in a second small. bowl. combine horseradish sauce. mayonnaise, and half the mustard (all for 4 servings). Set aside.



6 ASSEMBLE & SERVE

- Lay toasted bread out on a cutting board. Top half the bread slices with caramelized onion: spread remaining bread slices with sauce (save some for serving).
- Cut each **meatloaf** crosswise into four slices: fan out slices over bread topped with caramelized onion. Close sandwiches and cut in half.
- Divide sandwiches and potato wedges between plates. Serve with remaining sauce on the side for dipping.