



COZY TURKEY MEATLOAVES & SHALLOT GRAVY

with Potato Wedges & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Shallot



2 Clove(s) | 4 Clove(s)
Garlic



¼ oz | ½ oz
Parsley



1 | 2
Broccoli



10 oz | 20 oz
Ground Turkey



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



1 | 2
Ketchup



1 TBSP | 2 TBSP
Flour
Contains: Wheat



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THERE TOO. SCAN HERE TO GET HELP
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*The ingredient you received may be a different color.

HELLO

SHALLOT

A sweet and mild member of the
onion family



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700



HELLO FRESH

SPLISH-SPLASH

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

BUST OUT

- 2 Baking sheets
- Large pan
- Large bowl
- Whisk
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
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

- Adjust racks to middle and top positions (**middle, top, and bottom positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and mince **shallot**. Peel and mince or grate **garlic**. Finely chop **parsley**. Cut **broccoli** into bite-size pieces if necessary.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until browned and tender, 20-25 minutes.



3 ROAST BROCCOLI & MEATLOAVES

- Meanwhile, in a large bowl, gently combine **turkey***, **panko**, **half the shallot**, **half the garlic**, **half the parsley**, **half the stock concentrates**, **¼ tsp salt (½ tsp for 4 servings)**, and **pepper**.
- Form into two 1-inch-tall loaves (**four loaves for 4**). Place on one side of second baking sheet and brush tops with **ketchup**. (**For 4, arrange meatloaves across entire baking sheet.**)
- Toss **broccoli** on empty side of sheet with a **drizzle of oil, salt, and pepper**. (**For 4, toss broccoli on a third baking sheet.**)
- Roast on top rack until meatloaves are cooked through and broccoli is browned and tender, 15-20 minutes. (**For 4, roast meatloaves on top rack and broccoli on bottom rack, swapping positions halfway through.**)



4 MAKE GRAVY

- Meanwhile, melt **2 TBSP butter (4 TBSP for 4 servings)** in a large pan over medium-high heat. Add **remaining shallot** and **remaining garlic**. Cook, stirring frequently, until shallot is softened and garlic is fragrant, 1-2 minutes. **TIP: For perfect timing, start gravy when meatloaves and veggies have 5 minutes left!**
- Sprinkle **flour** over **shallot mixture**; stir to combine. Slowly whisk in **remaining stock concentrate** and **½ cup water (1 cup for 4)**. Bring to a simmer and cook until thickened, 2-3 minutes.
- Remove **gravy** from heat. Stir in **remaining parsley**; season with **salt** and **pepper**. **TIP: If gravy seems too thick, stir in more water a splash at a time.**



5 FINISH MEATLOAVES

- Once cool enough to handle, slice **meatloaves** crosswise.



6 SERVE

- Divide **meatloaves, potato wedges, and broccoli** between plates. Spoon **gravy** over meatloaves and serve.

*Ground Poultry is fully cooked when internal temperature reaches 165°.