

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Scallions





4 TBSP | 8 TBSP BBQ Sauce



Apple



Brown Sugar Bourbon Seasoning

Ground Pork



Broccoli



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk





¼ Cup(s) 1 ½ Cup(s)

Panko Breadcrumbs **Contains: Wheat**



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.

*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.







BROWN SUGAR BOURBON PORK MEATLOAVES

with Apple, Mashed Potatoes & Roasted Broccoli



PREP: 15 MIN COOK: 50 MIN CALORIES: 830



BUST OUT

- Zester
- · Box grater
- Medium pot
- Strainer
- Small bowl
- Kosher Salt
- Black Pepper
- Large bowl
- Baking sheet
- Aluminum foil
- Medium bowl
- · Potato masher
- Butter Contains: Milk
- Cooking Oil

- 1 PREP
 - Adjust rack to top position (middle and top positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
 - Dice potatoes into 1/2-inch pieces. Zest and quarter lemon. Halve and core apple; grate one half on the largest holes of a box grater (use whole apple for 4). Trim and thinly slice scallions, separating whites from greens; mince whites.



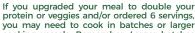
2 COOK POTATOES

- Place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes
- Reserve 1/2 cup potato cooking liquid, then drain and return potatoes to pot. Keep covered off heat until ready to mash.



3 MAKE GLAZE

· While potatoes cook, in a small bowl, combine BBQ sauce, 1 tsp Brown Sugar Bourbon Seasoning (2 tsp for 4 servings), and a squeeze of lemon juice. (You'll use the remaining Brown Sugar Bourbon Seasoning in the next step.) Taste and season with **pepper** and more lemon juice if desired.



MORE IS MORE

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.



4 FORM & BAKE LOAVES

- In a large bowl, combine pork*, grated apple, scallion whites, panko, remaining Brown Sugar Bourbon Seasoning, 1/2 tsp salt (1 tsp for 4 servings), and pepper. Form into two 1-inch-tall loaves (four loaves for 4).
- · Line a baking sheet with foil and lightly oil. Place meatloaves on one side of prepared sheet; top with half the glaze (you'll use the rest in the next step). (For 4, spread meatloaves out across entire sheet; roast on middle rack.)
- · Roast on top rack for 10 minutes (they'll finish cooking in the next step).



5 GLAZE & ROAST

- · Meanwhile, cut broccoli into bite-size pieces if necessary. Toss in a medium bowl with a drizzle of oil, salt, and pepper.
- Once meatloaves have roasted 10 minutes, remove sheet from oven: carefully add broccoli to empty side. (For 4 servings, add broccoli to a second sheet: roast on top rack.)
- · Roast for 12 minutes, then remove from oven once more. Carefully brush meatloaves with remaining glaze. Return to oven until meatloaves are cooked through, glaze is tacky, and broccoli is tender, 4-5 minutes more.



6 MASH POTATOES

· Meanwhile, mash potatoes with sour cream and 2 TBSP butter (4 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.



7 FINISH & SERVE

- Slice meatloaves crosswise.
- Carefully toss broccoli with lemon zest.
- Divide meatloaves, mashed potatoes, and broccoli between plates. Sprinkle with scallion greens and serve.

Swap in **beef*** for pork.

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