



BBQ MEATLOAVES WITH SHINGLED POTATOES

plus Roasted Green Beans & Scallion Crema

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Green Beans



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



1 tsp | 2 tsp
Chili Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
BBQ Sauce



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.



8 oz | 16 oz
Broccoli Florets

Calories: 590



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 790



HELLO

BBQ MEATLOAVES

Mixed with BBQ seasoning and glazed with BBQ sauce

HIT SHINGLE

To ensure your potatoes cook evenly, arrange the slices in a single layer, overlapping slightly (aka shingling).

BUST OUT

- Baking sheet
- 2 Small bowls
- 2 Large bowls
- Kosher salt
- Cooking oil (8 tsp | 14 tsp)
- Black pepper



1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Trim and mince **scallions**, separating whites from greens. Peel and mince **garlic**. Trim **green beans** if necessary.

↻ Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



2 ROAST POTATOES

- In a large bowl, toss **potatoes** with **2 TBSP oil** (4 TBSP for 4 servings) and a **couple big pinches of salt and pepper** until thoroughly coated.
- Add potatoes to one side of prepared sheet in a single overlapping layer (for 4, **spread potatoes out across entire sheet**). **TIP: Be sure to shingle the potatoes in a single layer so they cook evenly.**
- Roast on middle rack for 10 minutes (you'll add more to the sheet then).

↻ Toss **broccoli** on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. (Skip roasting—you'll cook broccoli in step 4.)



3 MAKE GLAZE & FORM LOAVES

- Meanwhile, in a small bowl, combine **BBQ sauce** with ½ **tsp chili powder**. Taste and season with **salt**.
- In a second large bowl, soak **panko** with **2 tsp water** (4 **tsp** for 4 servings) until water has absorbed. Add **beef***, **scallion whites, garlic, BBQ Seasoning**, ¼ **tsp chili powder** (½ **tsp** for 4), ¾ **tsp salt** (1½ **tsp** for 4), and a **pinch of pepper**. (Be sure to measure the **chili powder**; we sent more.)
- Form into two 1-inch-tall loaves (four loaves for 4). **TIP: Wet hands or coat with oil first to prevent sticking.**



4 ROAST MEATLOAVES & BEANS

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper**.
- Place **meatloaves** next to green beans. Brush tops of meatloaves with **1 TBSP BBQ glaze** each (save the rest for later). (For 4 servings, leave potatoes roasting; add meatloaves and green beans to a separate lightly oiled baking sheet. Roast on top rack.)
- Roast on top rack until meatloaves are cooked through and green beans are tender and browned, 15 minutes (you'll finish glazing the meatloaves then).

↻ Cook through this step as instructed, tossing **green beans** on opposite side of sheet from **broccoli**; glaze **meatloaves** alongside. Roast on top rack for 15 minutes.



5 MAKE SCALLION CREMA

- Meanwhile, in a second small bowl, combine **sour cream** with **scallion greens** to taste (we used half); season with **salt** and **pepper**. Stir in **water** 1 **tsp** at a time until mixture reaches a drizzling consistency.



6 GLAZE LOAVES

- Once **meatloaves** and **green beans** have roasted 15 minutes, remove sheet from oven. Transfer green beans to a plate. Brush tops of meatloaves with **remaining BBQ glaze**.
- Return sheet to oven; roast until meatloaves are cooked through and glaze is tacky, 2-3 minutes more.

↻ Transfer **broccoli** to a plate along with **green beans**.



7 SERVE

- Divide **meatloaves, potatoes, and green beans** between plates. Drizzle potatoes with **scallion crema** and serve.

↻ Drizzle **broccoli** with **scallion crema**.

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

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