



# BBQ MEATLOAVES WITH SHINGLED POTATOES

plus Roasted Green Beans & Scallion Crema

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold 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



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
BBQ Sauce

\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



8 oz | 16 oz  
Broccoli Florets

Calories: 600



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 780





HELLO

### BBQ MEATLOAVES

Mixed with BBQ Seasoning and glazed with BBQ sauce for layers of sweet, smoky, and savory flavor

#### HIT SHINGLE

To ensure your potatoes cook evenly (and fit on the baking sheet) in step 2, arrange the slices in a single layer, overlapping slightly. The results of this technique, called shingling, should resemble a rooftop.

#### BUST OUT

- Baking sheet
- 2 Large bowls
- 2 Small bowls
- Cooking oil (8 tsp | 15 tsp)
- Kosher salt
- 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 Yukon Gold 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 prepared sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack for 5 minutes (**you'll add more to the sheet then**).



#### 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 BAKE 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 second, lightly oiled sheet. Roast on top rack.**)
- Transfer to top rack; roast for 15 minutes (**you'll finish glazing the meatloaves then**).



#### 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. Brush tops of meatloaves with **remaining BBQ glaze**.
- Return to oven until meatloaves are cooked through, glaze is tacky, and **veggies** are tender, 2-3 minutes more.



#### 7 SERVE

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

SHARE YOUR #HELLOFRESHpics WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

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

WK 6-15