MEATLOAF À LA MOM

with Potato Wedges, Green Beans & Gravy

PREP: 15 MIN | COOK: 45 MIN | CALORIES: 620

INGREDIENTS

2 PERSON | 4 PERSON

- **12 oz | 24 oz** Yukon Gold Potatoes*
- **1 | 2** Shallot
- **1 Clove | 2 Cloves** Garlic
- **¼ oz | ½ oz** Parsley
- **10 oz | 20 oz** Ground Beef
- **¼ Cup | ½ Cup** Panko Breadcrumbs — Contains: Wheat
- **2 TBSP | 2 TBSP** Ketchup
- **6 oz | 12 oz** Green Beans
- **1 TBSP | 2 TBSP** Flour — Contains: Wheat
- **1 | 2** Beef Stock Concentrate

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.

HELLO

GRAVY

Comforting, herbaceous, and ready in a flash, this gravy's just what mama ordered.

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HELLO FRESH

SMOOTH MOVES

Make sure to start whisking the flour as soon as it goes into the pan in step 5. This will help eliminate any lumps or clumps in the finished gravy.

BUST OUT

- Box grater
- Large bowl
- 2 Baking sheets
- Medium pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**½ TBSP** | **1 TBSP**)
  Contains: Milk

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

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 and peel **shallot**. Grate one half on the largest holes of a box grater; place in a large bowl. Mince remaining shallot. Peel and mince **garlic**. Roughly chop **parsley**.

2 ROAST POTATOES

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

3 BAKE MEATLOAVES

- Meanwhile, to bowl with **grated shallot**, add **beef***, **garlic**, **panko**, **half the parsley**, **salt** (we used ¾ tsp; 1½ tsp for 4 servings), and **pepper**. Gently combine, then form into two 1-inch-tall loaves (**four loaves for 4**). Place on one side of a second baking sheet.
- Brush tops of **meatloaves** with **half the ketchup** (all for 4).
- Bake on middle rack for 5 minutes (you'll add the green beans then).

4 ROAST GREEN BEANS

- Trim **green beans** if necessary.
- Once **meatloaves** have baked 5 minutes, remove sheet from oven. Carefully toss green beans on empty side with a **drizzle of olive oil**, **salt**, and **pepper**.
- Return to middle rack until green beans are tender and meatloaves are cooked through, 12-15 minutes more.

5 MAKE GRAVY

- Meanwhile, melt **½ TBSP butter** (1 TBSP for 4 servings) in a medium pan over medium heat. Add **minced shallot**; cook, stirring, until softened, 3-4 minutes.
- Sprinkle with **flour**; whisk vigorously to combine. Stir in **stock concentrate** and **½ cup water** (1 cup for 4). Bring to a simmer and cook until thickened and saucy, 3-4 minutes.
- Stir in **remaining parsley**; season with **salt** and **pepper**.

6 FINISH & SERVE

- Slice **meatloaves** crosswise.
- Divide meatloaves, **potato wedges**, and **green beans** between plates. Spoon **gravy** over meatloaves and serve.

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