



# MEATLOAVES WITH CREAMY MUSHROOM SAUCE

plus Green Beans & Garlic Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



2 | 2  
Scallions



6 oz | 12 oz  
Green Beans



10 oz | 20 oz  
Ground Beef\*\*



1/4 Cup | 1/2 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



4 oz | 8 oz  
Button Mushrooms



1 | 2  
Beef Stock  
Concentrate



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



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.

HELLO

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



## SMOOTH OPERATOR

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

## BUST OUT

- Large pot
- Baking sheet
- Strainer
- Medium pan
- Large bowl
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 PREP & COOK POTATOES

- 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 ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Trim **green beans** if necessary.
- Place potatoes in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.



### 4 MAKE SAUCE

- While everything roasts, trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **mushrooms**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **stock concentrate** and **¼ cup water** (**½ cup water for 4 servings**). Bring to a boil, then reduce to a low simmer. Cook until slightly thickened, 2-3 minutes.
- Turn off heat. Stir in **half the sour cream** (**you'll use the rest in the next step**) and **1 TBSP butter** (**2 TBSP for 4**) until melted and combined. Season with **salt** and **pepper**.



### 2 FORM MEATLOAVES

- While potatoes cook, in a large bowl, combine **beef\***, **panko**, **scallion whites**, **half the garlic powder** (**you'll use the rest later**), and **1 TBSP water** (**2 TBSP for 4 servings**); season generously with **salt** and **pepper**.
- Form mixture into two 1-inch-tall loaves (**four loaves for 4**).



### 5 MASH POTATOES

- Heat pot with drained **potatoes** over low heat; add **1 TBSP butter** (**2 TBSP for 4 servings**), **remaining sour cream**, and **remaining garlic powder**.
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



### 3 ROAST LOAVES & GREEN BEANS

- Place **meatloaves** on one side of a **lightly oiled** baking sheet. (**TIP: Line sheet with foil first for easier cleanup.**) Roast on top rack for 5 minutes.
- Remove sheet from oven; carefully toss **green beans** on empty side of baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until meatloaves are cooked through and green beans are browned and tender, 12-15 minutes. (**For 4 servings, leave meatloaves roasting; toss green beans on a second baking sheet and roast on middle rack.**)



### 6 SERVE

- If necessary, reheat pan with **sauce** over low heat; stir until warmed through.
- Divide **meatloaves**, **mashed potatoes**, and **green beans** between plates. Spoon sauce over meatloaves. Sprinkle with **scallion greens** and serve.

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