



HOISIN PORK MEATLOAVES

with Wasabi Mashed Potatoes and Green Beans

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Ground Pork is fully cooked when internal temperature reaches 160 degrees.



Yukon Gold Potatoes *
(5 | 10)



Garlic
(2 Cloves | 4 Cloves)



Yellow Onion
(1 | 1)



White Bread *
(1 | 2)
Contains wheat



Ground Pork *
(1 | 2)



Hoisin Sauce
(2 | 4)
Contains soy, wheat



Green Beans *
(1 | 2)



Wasabi
(1 | 2)

WHAT YOU'LL NEED

Ketchup
(2 TBSP | 4 TBSP)

Butter
(2 TBSP | 4 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 2 tsp)

CHEF'S TIP

In Step 1, we ask you to only use a few tablespoons of chopped onion. Wondering what to do with the rest? While we're partial to good old onion dip, we also love thinly slicing and pickling our onions in vinegar, warm water, and a pinch of sugar as a way to add a zingy crunch to just about anything. Use 'em to top baked potatoes, sandwiches, or salads!



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Halve, peel, and dice **onion** until you have 2 TBSP (4 TBSP for 4 servings). Peel and finely chop **garlic**.



2. In a medium bowl, soak **bread** with 3 TBSP **water** (6 TBSP for 4 servings). Let sit until liquid has mostly absorbed, then break up with your hands or a spatula until pasty. Add **pork**, **diced onion**, **half the garlic**, **salt** (we used ¾ tsp kosher salt; use 1 ½ tsp for 4), and **pepper**. Thoroughly combine, then form into two 1-inch-tall loaves (four loaves for 4); place on one side of a baking sheet. Bake for 15 minutes (we'll add more to the sheet then).



3. While meatloaves bake, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until easily pierced with a fork, 12-15 minutes. Reserve ½ cup **potato cooking liquid**, then drain potatoes and set aside.



4. Meanwhile, in a small bowl, combine **hoisin** and 2 TBSP **ketchup** (4 TBSP for 4). Once meatloaves have baked 15 minutes, remove baking sheet from oven. Carefully toss **green beans** on empty side of sheet with a **drizzle of oil** and a pinch of **salt** and **pepper** (tongs are the best tool for this job!). Spoon or brush **hoisin mixture** onto **meatloaves**. Return to oven until meatloaves are cooked through and green beans are tender, 10-12 minutes.



5. Melt 2 TBSP **butter** (4 TBSP for 4) in pot used for potatoes over medium heat. Add **remaining garlic**; cook until fragrant, 30 seconds. Add **potatoes** and mash, adding splashes of **reserved potato cooking liquid** as necessary until smooth and creamy. Season with **salt** and **pepper**. Mash in ¼ of the **wasabi**; taste and add more from there if desired. Divide between plates with **green beans** and **meatloaves**.

ENJOY COOKING WITH US?

Get \$20 off your next order when you refer a friend! everyplate.com/referral

WK42 NJ-83