



HOISIN-GLAZED MEATLOAVES

with Chili Butter Mashed Sweet Potatoes & Roasted Zucchini

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Beef *
(1 | 2)



White Bread *
(1 | 2)
Contains Wheat



Sweet Potatoes *
(2 | 4)



Yellow Onion
(1 | 1)



Zucchini *
(1 | 2)



Hoisin Sauce
(3 | 6)
Contains Soy, Wheat



Chili Pepper *
(1 | 1)



Garlic
(1 Clove | 2 Cloves)

WHAT YOU'LL NEED

Vegetable Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains Milk

Ketchup
(2 TBSP | 4 TBSP)

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CHEF'S TIP

Don't let its size fool you: our little chili pepper packs a big punch! If you're spice-sensitive (note: this does not equal bland), hold off on adding the chili when mashing your sweet potatoes in step 5. Taste the spuds, then add as much or as little chili as you like (or none at all).



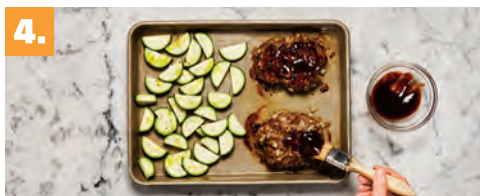
Preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and finely chop **onion** until you have 2 TBSP (4 TBSP for 4 servings; use the rest however you'd like). Peel and finely chop **garlic**. Peel and dice **sweet potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons.



Place **bread** in a medium bowl with **3 TBSP water** (6 TBSP for 4 servings). Let absorb, then break up with your hands until pasty. Add **beef, chopped onion, garlic, salt** (we used ¾ tsp kosher salt; 1½ tsp for 4), and **pepper**. Mix to combine, then form into two 1-inch-tall loaves (four loaves for 4). Place on one side of a baking sheet. Bake for 5 minutes (you'll add the zucchini then).



Meanwhile, place **sweet potatoes** in a medium pot with a pinch of **salt** and enough **water** to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 15–20 minutes. Reserve ½ cup **potato cooking liquid**, then drain and return sweet potatoes to pot. While sweet potatoes cook, in a small bowl, combine **hoisin** and 2 TBSP **ketchup** (4 TBSP for 4 servings).



Once **meatloaves** have baked 5 minutes, remove sheet from oven. Carefully toss **zucchini** on empty side with a **drizzle of oil, salt, and pepper** (we recommend using tongs for the job). Spoon or brush **hoisin mixture** onto tops of **meatloaves**. Return to oven until meatloaves are cooked through, glaze is tacky, and zucchini is browned and tender, 15–20 minutes more.



Meanwhile, finely chop **chili**. Mash **sweet potatoes** with 2 TBSP **butter** (4 TBSP for 4 servings) and a pinch of **chili** (start with a little, then taste and add more from there if desired). Add splashes of **reserved potato cooking liquid** as needed until smooth and creamy. Season with **salt** and **pepper**.



Divide **meatloaves, mashed sweet potatoes, and roasted zucchini** between plates.