



#### In your box

- 1 oz. Shredded Swiss Cheese
- 1 oz. Caramelized Onion Jam
- 3 oz. Peas
- 3 oz. Ricotta
- ¼ cup Panko Breadcrumbs
- 8 oz. Sliced Zucchini
- 4 oz. Stroganoff Sauce
- 1 tsp. Seasoned Salt Blend

#### Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 12 oz. Ground Pork

\*Contains: milk, wheat, soy

#### You will need

- Pepper
- Mixing Bowl



Oven-Ready

## Smothered Swiss Turkey Meatloaves

with zucchini and peas

NUTRITION per serving—Calories: 618, Carbohydrates: 29g, Fat: 34g, Protein: 45g, Sodium: 1730mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

### Start the Meatloaves

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **panko**, **ricotta**, **ground turkey**, and a pinch of **salt** and **pepper** in provided tray.
- Form into two equally-sized loaves and place on one half of tray. Bake uncovered in hot oven, 15 minutes.
- *If using ground beef or ground pork, follow same instructions.*



2

### Add Vegetables and Bake Meal

- Carefully remove from oven. Top **meatloaves** with **stroganoff sauce** and **Swiss cheese**.
- In a mixing bowl, combine **peas**, **caramelized onion jam**, **zucchini**, and **seasoned salt**. Carefully add vegetables to empty side of tray. Tray will be hot! Use a utensil.
- *If using ground beef or ground pork, follow same instructions.*



3

### Finish the Dish

- Bake uncovered again until **meatloaves** reach a minimum internal temperature of 165 degrees, 22-27 minutes.
- *If using ground beef or ground pork, bake uncovered until loaves reach a minimum internal temperature of 160 degrees, 22-27 minutes.*
- Carefully remove from oven. Bon appétit!