



In your box

- 1.26 oz. Mayonnaise
- 1 oz. Grated Parmesan
- 1 Tbsp. Sun-Dried Tomato Pesto
- 4 oz. Grape Tomatoes
- 8 oz. Sliced Zucchini
- 1 oz. Goat Cheese
- ¼ cup Italian Panko Blend
- ½ tsp. Garlic Salt

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Tomato Parmesan Turkey Meatloaf

with goat cheese zucchini

NUTRITION per serving—Calories: 605, Carbohydrates: 16g, Sugar: 5g, Fiber: 2g, Protein: 42g, Sodium: 1699mg, Fat: 37g, Saturated Fat: 11g
 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 2 and 3, baking uncovered in hot oven until burger is heated through, 15-20 minutes.
- If using **ground beef**, follow same instructions as turkey in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 25-30 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini, tomatoes, garlic salt**, and 2 tsp. **olive oil** in provided tray. Push to one side.



2. Make the Meatloaves

- Combine **ground turkey, panko**, half the **mayonnaise** (reserve remaining for topping), ½ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Form mixture into two evenly-sized meatloaves.
- Place meatloaves in empty side of tray.



3. Bake the Meal

- Bake uncovered in hot oven, 10 minutes.
- While meal bakes, combine remaining **mayonnaise**, half the **Parmesan** (reserve remaining for garnish), and **tomato pesto** in another mixing bowl.
- Carefully remove from oven. Spread pesto-mayonnaise mixture evenly on **meatloaves**. Bake again uncovered until meatloaves reach a minimum internal temperature of 165 degrees, 15-20 minutes.
- Carefully remove from oven. Garnish meatloaves with remaining Parmesan and **vegetables** with **goat cheese** (crumbling if needed). Bon appétit!