



In your box

- 1 oz. Dark Brown Sherry Cooking Wine
- ¼ oz. Dried Porcini Mushrooms
- 2 Zucchini
- 2 tsp. Mushroom Seasoning
- 1 Yellow Onion
- ¼ cup Panko Breadcrumbs
- 1 oz. Shredded Asiago Cheese
- 3 Thyme Sprigs
- 4 fl. oz. Cream Sauce Base

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Cooking Spray
 Baking Sheet, Medium Pot, Heat-Safe Mixing Bowl, Large Non-Stick Pan, Medium Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Turkey Meatloaf and Porcini Cream Sauce

with Asiago zucchini

NUTRITION per serving—Calories: 610, Carbohydrates: 26g, Sugar: 9g, Fiber: 4g, Protein: 41g, Sodium: 1332mg, Fat: 36g, Saturated Fat: 15g
 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

50-60 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 1 cup **water** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Only half the **onion** is used in this recipe
- Ingredient(s) used more than once: **onion**



1. Form and Bake the Meatloaves

- Combine **ground turkey, seasoning blend, panko**, and a pinch of **salt** in a mixing bowl. Form into two equally-sized, football-shaped loaves.
- Transfer loaves to prepared baking sheet. Bake in hot oven until browned and loaves reach a minimum internal temperature of 160 degrees, 30-35 minutes.
- While loaves bake, prepare ingredients.



2. Soak Mushrooms and Prepare Ingredients

- Place **mushrooms** in a heat-safe mixing bowl. Add $\frac{3}{4}$ cup **boiling water** from medium pot to bowl, covering mushrooms. Set aside, at least 10 minutes.
- While mushrooms soak, trim **zucchini** ends, halve lengthwise, and cut into $\frac{1}{4}$ " half-moons.
- Stem **thyme**.
- Halve **onion**. (You will use only one half. Other half is yours to do with as you please!) Slice one quarter into thin strips and mince other quarter.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Step 1, baking until beef reaches minimum internal temperature, 23-25 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Step 1, baking until burger is heated through, 20-25 minutes.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat with 2 tsp. **olive oil**.
- Add **zucchini, thyme, thinly sliced onion**, and $\frac{1}{4}$ tsp. **salt** to hot pan. Stir occasionally until zucchini is lightly browned and tender, 4-5 minutes.
- Remove from burner.
- While vegetables cook, make sauce.



4. Make the Sauce

- After 10 minutes, remove **mushrooms** from **water**. Finely chop mushrooms. Discard water.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **mushrooms, minced onion, wine**, and a pinch of **salt** to hot pan. Stir occasionally until wine is evaporated, 60-90 seconds.
- Stir in **cream sauce base** and bring to a simmer.
- Once simmering, remove from burner.



5. Finish the Dish

- *Slice meatloaves, if desired.*
- Plate dish as pictured on front of card, topping **meatloaves** with **sauce** and **vegetables** with **cheese**. Bon appétit!