



In your box

- 4 oz. Ricotta
- 3 oz. Peas
- 1 oz. Caramelized Onion Jam
- 1 oz. Shredded Swiss Cheese
- 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 Pork

You will need

- Pepper
- 2 Mixing Bowls

Minimum Internal Protein Temperature

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

Oven-Ready



Smothered Swiss Turkey Meatloaves

with zucchini and peas

NUTRITION per serving—Calories: 613, Carbohydrates: 29g, Sugar: 13g, Fiber: 3g, Protein: 46g, Sodium: 1661mg, Fat: 33g, 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

40-50 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Start the Meatloaves

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **panko**, $\frac{3}{4}$ the **ricotta** (remaining is yours to do with as you please!), **ground turkey**, and a pinch of **pepper** in a mixing bowl.
- Form into two equally-sized loaves and place in one half of tray.
- Bake uncovered in hot oven, 15 minutes.



2. Add Vegetables and Bake Meal

- Carefully remove tray from oven. Top **meatloaves** with **stroganoff sauce** and **cheese**.
- In another 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.*

Customize It Instructions

- If using **ground pork**, follow same instructions as ground turkey in Steps 1, 2, and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 28-32 minutes.



3. Finish the Dish

- Bake uncovered again until **meatloaves** reach a minimum internal temperature of 165 degrees, 22-27 minutes.
- Carefully remove from oven. Bon appétit!