



In your box

- 3 oz. Black Beans
- 🔥 3 oz. Chipotle Crema
- 1 Lime
- 6 oz. Mixed Diced Peppers
- 1 oz. Shredded Cheddar Cheese
- 1 oz. Queso Fresco Crumbles
- 3 oz. Fire Roasted Corn Kernels
- 🔥 1 Tbsp. Taco Seasoning
- ¼ cup Panko Breadcrumbs

Customize It Options

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

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	

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



Chipotle Cheddar Turkey Meatloaf

with cowboy caviar

NUTRITION per serving—Calories: 558, Carbohydrates: 34g, Sugar: 5g, Fiber: 6g, Protein: 39g, Sodium: 1652mg, Fat: 32g, Saturated Fat: 14g
 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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 28-32 minutes.
- If using **ground beef**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 25-28 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until burger is heated through, 28-30 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **black beans**.
- Combine **corn, peppers**, 3 oz. black beans, half the **seasoning blend** (reserve remaining for meatloaves), a pinch of **salt**, and 1 tsp. **olive oil** in provided tray. Push to one side.



2. Make the Meatloaves

- In a mixing bowl, combine **turkey, panko, shredded cheese**, half the **chipotle crema** (reserve remaining for sauce), remaining **seasoning blend**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Form into two evenly-sized loaves and place loaves in empty side of tray.



3. Bake the Meal

- Bake uncovered in hot oven until **vegetables** are tender and **meatloaves** reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- While meal bakes, halve **lime** lengthwise. Cut one half into wedges and juice other half.
- In another mixing bowl, combine remaining **chipotle crema**, 2 tsp. lime juice, and $\frac{1}{4}$ tsp. **salt**.
- Carefully remove tray from oven. Top meatloaves with chipotle-lime sauce and garnish vegetables with **queso fresco**. Squeeze lime wedges over to taste. Bon appétit!