



# Creamy Portobello Turkey Meatloaf

WITH GREEN BEANS

Oven-Ready



### Prep & Cook Time

35-45 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Mixing Bowl, Microwave-Safe Bowl

### Ingredients

- 2 tsp. Mushroom Seasoning
- 12 oz. Trimmed Green Beans
- 1 oz. Shredded Parmesan Cheese
- ¼ cup Panko Breadcrumbs
- 7 fl. oz. Portobello Mushroom Sauce
- ½ oz. Crispy Fried Onions

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Customize It Options

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

### 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.

View nutritional information at [www.homechef.com/16359](http://www.homechef.com/16359)

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

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

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

## Before You Cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 25-28 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 28-32 minutes.



### 1. Start the Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Add **green beans**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** to provided tray. Toss to combine.
- Cover tray with foil.
- Bake covered in hot oven, 15 minutes.
- *Green beans will finish cooking in a later step.*



### 2. Add the Meatloaves

- Carefully remove from oven. Push **green beans** to one side of tray. *Tray will be hot! Use a utensil.*
- In a mixing bowl, thoroughly combine **ground turkey**, **panko**, **mushroom seasoning**, ¼ tsp. **salt**, and half the **cheese** (reserve remaining for garnish).
- Form mixture into two equally-sized, oval-shaped loaves. Add to now-empty side of tray.



### 3. Heat Sauce and Bake Meal

- Bake uncovered in hot oven until **green beans** are tender and **meatloaves** reach a minimum internal temperature of 165 degrees, 18-20 minutes.
- While meal bakes, add **sauce** to microwave-safe bowl. Microwave until heated through, 2-3 minutes.
- Carefully remove tray from oven and sauce from microwave.
- To serve, top meatloaves with sauce and garnish green beans with **crispy onions** and remaining **cheese**. Bon appétit!