



In your box

- 1 oz. Light Cream Cheese
- 1 oz. Shredded Swiss Cheese
- ½ oz. Crispy Fried Onions
- ½ oz. Roasted Pecans
- 🔪 2 tsp. BBQ Spice Rub
- 1 tsp. Garlic Salt
- 2 Tbsp. Italian Panko Blend
- 12 oz. Cubed Butternut Squash

Customize It Options

- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 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, Cooking Spray
- 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



Fondue Crusted Turkey Meatloaf

with roasted butternut squash and pecans

NUTRITION per serving—Calories: 540, Carbohydrates: 31g, Sugar: 6g, Fiber: 5g, Protein: 34g, Sodium: 1400mg, Fat: 30g, Saturated Fat: 9g
 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

Easy

Spice Level

Mild

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 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, 25-28 minutes.

1. Prepare the Squash

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **cream cheese** on counter to soften. Spray provided tray with **cooking spray**.
- Combine **butternut squash**, **seasoning rub**, half the **garlic salt** (reserve remaining for meatloaves), 2 tsp. **olive oil**, and a pinch of **pepper** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 20 minutes.
- While squash bakes, form meatloaves.

2. Add the Meatloaves

- In a mixing bowl, combine **ground turkey**, remaining **garlic salt**, **panko**, and $\frac{1}{4}$ tsp. **salt**. Form into two evenly-sized oval-shaped loaves.
- In another mixing bowl, combine softened **cream cheese** and **Swiss cheese**.
- Carefully remove tray from oven and push squash to one side. *Tray will be hot! Use a utensil.*
- Add meatloaves to empty side of tray. Top evenly with cream cheese mixture.



3. Bake the Meal

- Bake again uncovered in hot oven until **butternut squash** is tender and **turkey** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove tray from oven. Top **meatloaves** with **crispy onions** and top butternut squash with **pecans**. Bon appétit!