



# Chipotle Turkey Meatloaf

WITH BUTTERNUT SQUASH

Oven-Ready



### Prep & Cook Time

35-45 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt  
Mixing Bowl

### Difficulty Level

EASY

### Spice Level

SPICY

### Ingredients

- 1 oz. Shredded Mozzarella
  - 2 tsp. Chipotle Pepper Paste
  - 2 oz. Chipotle Crema
  - ¼ cup Panko Breadcrumbs
  - ½ tsp. Garlic Salt
  - 8 oz. Cubed Butternut Squash
  - ½ oz. Crispy Jalapeños
  - 4 oz. Mixed Diced Peppers
  - 2 tsp. Light Chili Powder
- Customize It Options**
- 10 oz. Ground Turkey
  - 10 oz. Ground Pork
  - 10 oz. Ground Beef

### 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/18053](http://www.homechef.com/18053)

\*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, 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 beef reaches minimum internal temperature, 20-25 minutes.
- 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, 20-25 minutes.



### 1. Bake the Butternut Squash

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **butternut squash**, 2 tsp. **olive oil**, **chili powder**, and a pinch of **salt** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 10 minutes.
- While butternut squash bakes, prepare meatloaves.



### 2. Add the Meatloaves

- In a mixing bowl, thoroughly combine **ground turkey**, ½ tsp. **salt**, **panko**, and **chipotle paste** (use less if spice-averse). Form into two evenly-sized loaves.
- Carefully remove tray from oven. Stir in **diced peppers**, 1 tsp. **olive oil**, and **garlic salt** and push to one side. *Tray will be hot! Use a utensil.*
- Add loaves to empty side of tray.



### 3. Bake the Dish

- Bake uncovered in hot oven, 25 minutes.
- Carefully, remove tray from oven. Top meatloaves with **shredded cheese** and **crispy jalapeños** (use less if spice-averse).
- Bake again uncovered in hot oven until cheese is melted and **meatloaves** reach a minimum internal temperature of 165 degrees, 5-10 minutes.
- Carefully remove tray from oven. Top **vegetables** with **chipotle crema** (to taste). Bon appétit!