



# Creamy Florentine Turkey Meatloaf

WITH CRISPY PARMESAN ZUCCHINI

Classic



## Prep & Cook Time

35-45 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Small Pot, 2  
Mixing Bowls

## Ingredients

1 oz. Light Cream Cheese  
1 Lemon  
2 Zucchini  
2 oz. Baby Spinach  
½ tsp. Garlic Salt  
½ cup Panko Breadcrumbs  
2 oz. Ricotta  
¼ oz. Flour  
2 oz. Shredded Parmesan Cheese

## Customize It Options

10 oz. Ground Turkey  
20 oz. Double Portion Ground Turkey  
10 oz. Ground Pork

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/18394](http://www.homechef.com/18394)

\*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan, panko**



### 1. Prepare the Ingredients

- Trim **zucchini** ends and cut into ½” rounds.
- Coarsely chop **spinach**.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine half the **Parmesan** (reserve remaining for sauce), half the **panko** (reserve remaining for meatloaves), 1 tsp. **olive oil**, and a pinch of **salt**. Set aside.

### Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, forming four loaves instead of two.
- If using **ground pork**, follow same instructions as ground turkey in Step 3, roasting until pork reaches a minimum internal temperature of 160 degrees, 20-25 minutes.



### 2. Prepare the Zucchini

- Place **zucchini** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer on one side of baking sheet. Top evenly with **Parmesan-panko mixture**.



### 3. Roast the Zucchini and Meatloaves

- In another mixing bowl, thoroughly combine **ground turkey**, **ricotta**, remaining **panko**, **garlic salt**, and a pinch of **pepper**. Form mixture into two equally-sized oval-shaped meatloaves.
- Place meatloaves on empty side of baking sheet.
- Roast in hot oven until zucchini is golden-brown and tender and loaves reach a minimum internal temperature of 165 degrees, 20-25 minutes.
- Rest baked meatloaves, 3 minutes.
- While meatloaves rest, make sauce.



### 4. Make the Sauce

- Place a small pot over medium-high heat.
- Add 1 tsp. **olive oil** and **flour** to hot pot. Stir until no dry flour remains and mixture has a dough-like consistency.
- Add ¾ cup **water**, **cream cheese**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir to combine, then bring to a simmer.
- Once simmering, stir until cream cheese has melted and mixture begins to thicken, 2-3 minutes.
- Add **spinach**, remaining **Parmesan**, and 1 tsp. **lemon juice**. Stir occasionally until combined and spinach has wilted, 1-2 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **meatloaves** with **sauce**. Squeeze **lemon wedges** over to taste. Bon appétit!