



In your box

- 2 Garlic Cloves
- 1½ oz. Sliced Smoked Provolone
- 8 oz. Green Beans
- 1 Red Bell Pepper
- 2 oz. Ricotta
- 2 tsp. Savory Seasoning
- ¼ tsp. Red Pepper Flakes
- 8 fl. oz. Marinara Sauce
- ½ oz. Grated Parmesan

Customize It Options

- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 20 oz. Double Portion Ground Turkey

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
- Baking Sheet, Muffin Tin, Mixing Bowl, Medium Non-Stick Pan

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.

Classic Meal Kit



Provolone-Stuffed Turkey Mini Meatloaves

with spicy green beans and peppers

NUTRITION per serving—Calories: 500, Carbohydrates: 26g, Sugar: 14g, Fiber: 7g, Protein: 43g, Sodium: 1420mg, Fat: 28g, Saturated Fat: 10g
 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

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil
- Prepare a muffin tin with cooking spray
- Ingredient(s) used more than once: **garlic**

Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, splitting **cheese pieces** into eight stacks, forming eight meatloaves instead of four, and baking in batches, if necessary.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, baking in hot oven until pork reaches minimum internal temperature, 18-20 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 2 and 3, baking in hot oven until heated through, 15-18 minutes.



1. Prepare the Ingredients

- Tear **cheese slices** into small pieces and press together into four stacks.
- Trim ends off **green beans**.
- Stem, seed, remove ribs, and slice **red bell pepper** into thin strips.
- Mince **garlic**.



2. Make the Mini Meatloaves

- Thoroughly combine **ground turkey, ricotta, seasoning blend**, and a pinch of **salt** in a mixing bowl.
- Divide turkey mixture into four equally-sized balls. Press your thumb into center of each ball and place a **cheese stack** in the well. Close meat around cheese and re-form into a ball. *Form a tight seal so cheese stays inside meat.*



3. Bake the Mini Meatloaves

- Place **mini meatloaves** in prepared muffin tin and press meat into tin to form muffin shape. Press around the edges of each cup to seal thoroughly.
- Place muffin tin on prepared baking sheet to catch any drips. Bake in hot oven until golden brown and **ground turkey** reaches a minimum internal temperature of 165 degrees, 15-18 minutes.
- While meatloaves bake, cook vegetables.



4. Cook the Vegetables

- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil, green beans, red bell pepper**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until vegetables are tender, but still slightly crisp, 7-9 minutes.
- Add half the **garlic** (reserve remaining for sauce) and cook until aromatic, 30-60 seconds.
- *If green beans need more time, add 2 Tbsp. **water** and stir occasionally, 1-3 minutes.*
- Add **red pepper flakes** (to taste) and remove vegetables to a plate. Keep pan over medium-high heat.



5. Make Sauce and Finish Dish

- Add 1 tsp. **olive oil** and remaining **garlic** to hot pan. Cook until aromatic, 30-60 seconds.
- Add **marinara** and stir occasionally until warmed through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **mini meatloaves** in half the sauce and topping them with remaining sauce. Garnish meatloaves and **vegetables** with **Parmesan**. Bon appétit!