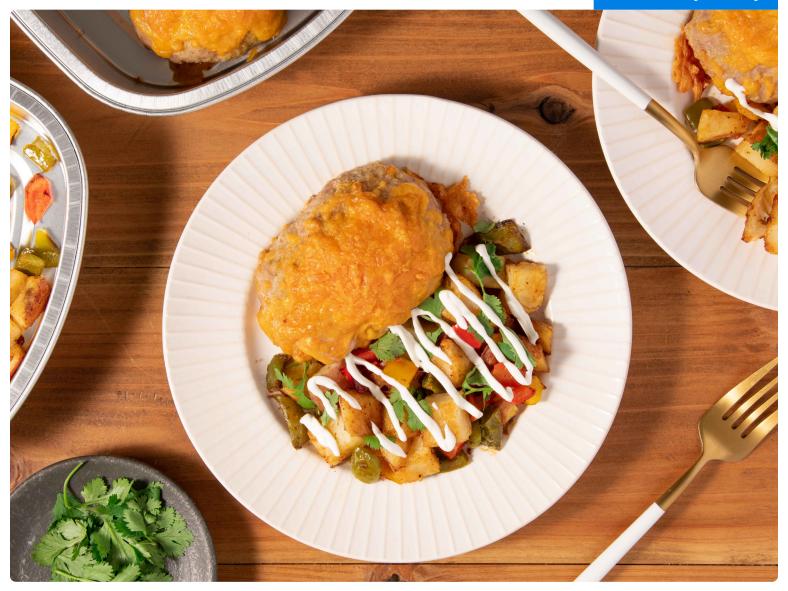


Santa Fe-Style Turkey Meatloaf

WITH CHILI ROASTED POTATOES AND LIME CREMA

Oven-Ready Family



Prep & Cook Time	Cook Within	You Will Need
30-40 MIN	5 DAYS	Olive Oil, Salt
		2 Mixing Bowls
Difficulty Level	Spice Level	
FASY	MEDIUM	•

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood	
160°	Ground Beef		Grou	Ground Pork	
165°	Chicken		Groun	Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21624

*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.

Ingredients

✓ 4 oz. Fire Roasted Salsa Verde
3 oz. Shredded Cheddar Cheese
20 oz. Ground Turkey
16 oz. Cooked Diced Red Potatoes
6 oz. Mixed Diced Peppers
✓₂ oz. Cilantro
3 oz. Sour Cream
1 Lime
✓₂ cup Panko Breadcrumbs
1 Tbsp. Chile and Cumin Rub

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.



1. Start the Peppers

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In one provided tray, combine peppers and 2 tsp. olive oil.
- Bake uncovered in hot oven until peppers are slightly tender, 10-12
- While peppers bake, continue recipe.



2. Make the Meatloaves

- In a mixing bowl, combine panko, ground turkey, half the salsa (use less if spice-averse; the remaining is yours to use as you please), $\frac{1}{4}$ tsp. salt, and $\frac{1}{3}$ the cheese (reserve remaining for topping).
- Form into 4 evenly-sized, oval-shaped loaves. Place in second provided tray and top with remaining cheese.
- Carefully remove tray from oven.
- Drain potatoes.
- ullet Add potatoes, 2 tsp. olive oil, chile and cumin rub, and 1/4 tsp. salt to tray with peppers. Tray will be hot! Use a utensil.



3. Bake Meal and Make Crema

- Bake both trays uncovered in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 20-22 minutes.
- While meal bakes, halve lime and juice.
- In another mixing bowl, combine 2 tsp. lime juice, sour cream, and a pinch of salt.
- Stem cilantro, reserving leaves whole.
- Carefully remove both trays from oven. Drain liquid from tray, if necessary. Tray will be hot! Use a utensil.
- To serve, top vegetable mixture with cilantro and crema. Bon appétit!

