



Santa Fe-Style Turkey Meatloaf

WITH CHILI ROASTED POTATOES AND LIME CREMA

Oven-Ready Family



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

MEDIUM

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
- ½ oz. Cilantro
- 3 oz. Sour Cream
- 1 Lime
- ½ cup Panko Breadcrumbs
- 1 Tbsp. Chile and Cumin Rub

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/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.

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 minutes.
- 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**.
- Add potatoes, 2 tsp. **olive oil**, **chile and cumin rub**, and $\frac{1}{4}$ 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!