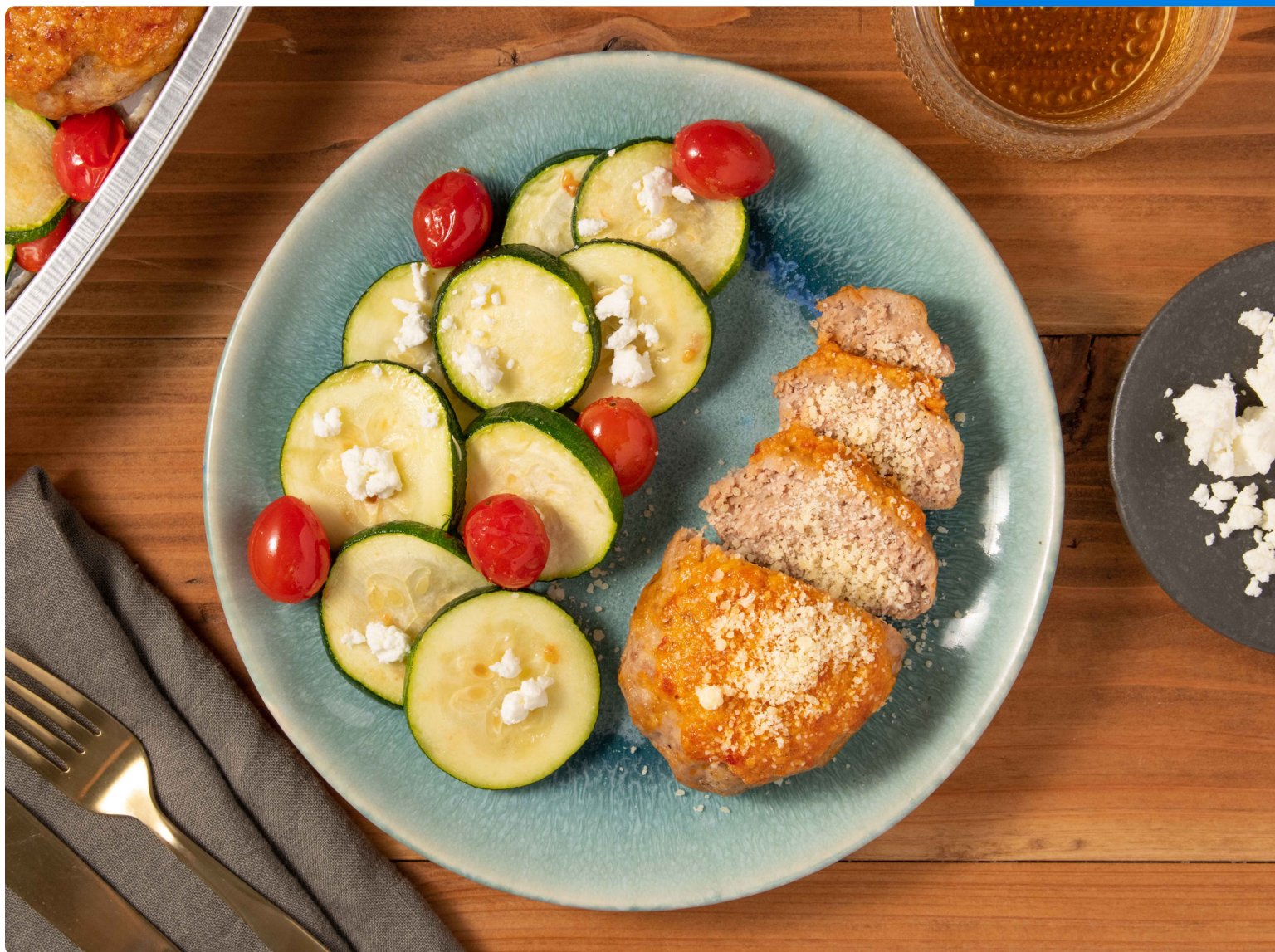




Tomato Parmesan Turkey Meatloaf

WITH GOAT CHEESE ZUCCHINI

Oven-Ready



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

1 Tbsp. Sun-Dried Tomato Pesto
8 oz. Sliced Zucchini
1 oz. Goat Cheese
¼ cup Italian Panko Blend
1 tsp. Garlic Salt
1.26 oz. Mayonnaise
1 oz. Grated Parmesan Cheese
4 oz. Grape Tomatoes
Customize It Options
10 oz. Ground Turkey
12 oz. Impossible Burger
10 oz. Ground Pork

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/23390

*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.

Customize It Instructions

- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 28-32 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until loaves are heated through, 20-25 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini**, **tomatoes**, half the **garlic salt** (reserve remaining for meatloaves), a pinch of **salt**, and 2 tsp. **olive oil** in provided tray. Push to one side.



2. Add the Meatloaves

- Combine **ground turkey**, **panko**, half the **mayonnaise** (reserve remaining for topping), remaining **garlic salt**, and a pinch of **salt** and **pepper** in a mixing bowl. Form mixture into two evenly-sized meatloaves.
- Place meatloaves in empty side of tray.



3. Bake the Meal

- Bake uncovered in hot oven, 10 minutes.
- While meal bakes, combine remaining **mayonnaise**, half the **Parmesan** (reserve remaining for garnish), and **pesto** in another mixing bowl.
- Carefully remove tray from oven. Spread pesto-mayonnaise mixture evenly on **meatloaves**. *Tray will be hot! Use a utensil.*
- Bake again uncovered in hot oven until meatloaves reach a minimum internal temperature of 165 degrees, 15-20 minutes.
- Carefully remove from oven.
- To serve, slice meatloaf, if desired, and garnish with remaining Parmesan. Top **vegetables** with **goat cheese** (crumbling if needed). Bon appétit!