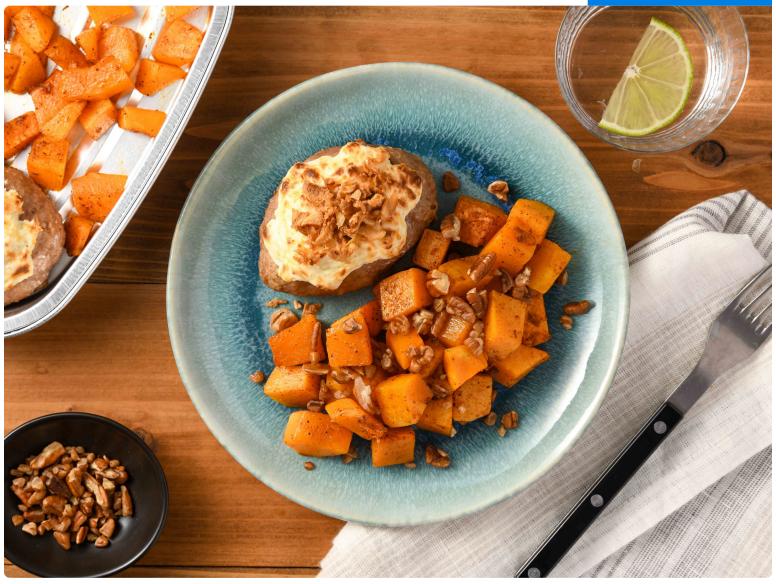


Fondue-Crusted Turkey Meatloaf

WITH ROASTED BUTTERNUT SQUASH AND PECANS

Oven-Ready



Prep & Cook Time				
50-60 MIN				

Difficulty Level

EASY

Cook Within 5 DAYS

Spice Level

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray 2 Mixing Bowls

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/23408

*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

1 tsp. Garlic Salt 1 oz. Shredded Swiss Cheese 1 oz. Light Cream Cheese ½ oz. Crispy Fried Onions ½ oz. Roasted Pecans 2 Tbsp. Italian Panko Blend

12 oz. Cubed Butternut Squash

→ 2 tsp. BBQ Spice Rub

Customize It Options

10 oz. Ground Turkey 10 oz. Ground Pork 12 oz. Impossible Burger

10 oz. Ground Beef

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 beef, follow same instructions as ground turkey in Steps 2 and 3, baking uncovered in hot oven until loaves reach minimum internal temperature, 25-28
- 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 reach minimum internal temperature, 28-30 minutes.



1. Prepare the Butternut Squash

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set cream cheese on counter to soften. Spray provided tray with cooking spray.
- Combine butternut squash, BBQ spice rub (to taste), half the garlic salt (reserve remaining for meatloaves), 2 tsp. olive oil, and a pinch of pepper in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 20 minutes.
- While butternut squash bakes, continue recipe.



2. Add the Meatloaves

- In a mixing bowl, combine ground turkey, remaining garlic salt, panko, and 1/4 tsp. salt. Form into two evenly-sized oval-shaped
- In another mixing bowl, combine softened cream cheese and shredded cheese.
- Carefully remove tray from oven and push butternut squash to one side. Tray will be hot! Use a utensil.
- Add meatloaves to now-empty side of tray. Top evenly with cheese mixture.



3. Bake the Meal

- Bake again uncovered in hot oven until butternut squash is tender and meatloaves reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- If browning too quickly, cover tray with foil.
- Carefully remove from oven.
- To serve, top meatloaves with crispy onions and garnish butternut squash with pecans. Bon appétit!

