



Fondue-Crusted Turkey Meatloaf

WITH ROASTED BUTTERNUT SQUASH AND PECANS

Oven-Ready



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

You Will Need

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

Difficulty Level

EASY

Spice Level

MILD

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

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.

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 minutes.
- 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 ¼ tsp. **salt**. Form into two evenly-sized oval-shaped loaves.
- 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!