



Mozzarella and Turkey Meatloaf

WITH ROASTED POTATOES AND SUN-DRIED TOMATO CARROTS

Meal Kit



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Pepper, Cooking Spray
Mixing Bowl, 2 Baking Sheets

Ingredients
1 tsp. Italian Seasoning Blend
1 oz. Sun Dried Tomato Pesto
12 oz. Red Potatoes
1 oz. Shredded Parmesan Cheese
¼ cup Panko Breadcrumbs
20 oz. Ground Turkey
2 oz. Shredded Mozzarella
2 tsp. Garlic Salt
16 oz. Carrot
4 oz. Marinara Sauce

Difficulty Level
EASY

Spice Level
NOT SPICY

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/27259

*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, 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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt**



1. Prepare the Ingredients

- Peel, trim, and cut **carrot** into $\frac{1}{4}$ " slices on an angle.
- Cut **potatoes** into 1" pieces.



2. Prepare the Meatloaves

- In a mixing bowl, combine **ground turkey**, **panko**, **Parmesan**, **Italian seasoning**, half the **garlic salt** (reserve remaining for vegetables), and $\frac{1}{4}$ tsp. **pepper**.
- Form ground turkey mixture into four evenly-sized, oval-shaped loaves and flatten slightly. Place loaves on one prepared baking sheet.



3. Add the Vegetables

- Place **potatoes** and **carrots** on second prepared baking sheet, keeping them separate. Add 1 Tbsp. **olive oil**, remaining **garlic salt**, and $\frac{1}{4}$ tsp. **pepper**. Massage oil and seasoning into vegetables.
- Spread into an even layer on each side.



4. Roast the Meatloaves and Vegetables

- Roast both sheets in hot oven until **meatloaves** and **vegetables** are lightly browned, 20-25 minutes.



5. Finish Meatloaves and Vegetables and Finish Dish

- Carefully remove **meatloaves** sheet from oven. Evenly top meatloaves with **marinara** then **mozzarella**.
- Roast again in hot oven until vegetables are fork-tender, cheese has melted, and meatloaves reach a minimum internal temperature of 165 degrees, 6-8 minutes.
- Carefully remove both sheets from oven. Add **pesto** to **carrots** and gently toss to combine, keeping **potatoes** separate. *Baking sheet will be hot! Use a utensil.*
- Plate dish as pictured on front of card. Bon appétit!