



Mexican-Style Turkey Meatloaf

WITH FAJITA VEGETABLES

Oven-Ready



Prep & Cook Time
30-40 MIN

Cook Within
4 DAYS

You Will Need
Olive Oil, Salt, Pepper
Mixing Bowl, Microwave-Safe
Bowl

Ingredients
10 oz. Ground Turkey
½ oz. Grated Cotija Cheese
.42 oz. Panko Breadcrumbs
2 oz. Shredded Nacho/Taco Cheese
Blend
8 oz. Pepper and Onion Mix
1 tsp. Fajita Seasoning
½ tsp. Garlic Salt
1 oz. Cream Cheese
1 tsp. Fiesta Seasoning
.42 oz. Mayonnaise
4 oz. Broccoli Florets

Difficulty Level
EASY

Spice Level
NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/31985

*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **fiesta seasoning, shredded cheese**



1. Start the Vegetables

- In provided tray, combine **pepper and onion mix, fajita seasoning**, a pinch of **salt**, and 2 tsp. **olive oil**. Spread into an even layer.
- Bake uncovered in hot oven, 10 minutes.
- While vegetables bake, continue recipe.



2. Add the Broccoli and Meatloaves

- Mix **ground turkey, garlic salt, panko, mayonnaise**, a pinch of **pepper**, half the **shredded cheese** (reserve remaining for sauce), and half the **fiesta seasoning** (reserve remaining for sauce) in a mixing bowl until completely combined.
- Form meat mixture into 2 equally-sized, oval-shaped loaves, about 3" in length and 2" by height.
- After 10 minutes, carefully remove tray from oven. Add **broccoli** and a pinch of **salt**. Stir to combine and push **vegetables** to one side of tray. *Tray will be hot! Use a utensil.*
- Transfer meatloaves to now-empty side of tray.



3. Bake Meal and Make Cheese Sauce

- Bake uncovered in hot oven until **vegetables** are tender and **meatloaves** reach a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, in a microwave-safe bowl, combine remaining **shredded cheese, cream cheese**, remaining **fiesta seasoning**, and 2 Tbsp. **water**. Cover with a damp paper towel.
- Microwave covered until cheese is melted, 35-45 seconds.
- Carefully remove from microwave and stir until smooth and combined. Carefully remove tray from oven.
- To serve, top meatloaves with **cheese sauce** and garnish vegetables with **grated cheese**. Bon appétit!