

One-Sheet BBQ Turkey Meatloaf

WITH CRISPY ONIONS AND ROASTED VEGETABLES

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray, 2 Mixing Bowls, Baking Sheet

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- .84 oz. Mayonnaise
- ¼ cup Panko Breadcrumbs
- 6 oz. BBQ Sauce
- 2 oz. Shredded White Cheddar Cheese
- 1 oz. Crispy Onions
- 1 ½ tsp. Garlic Salt
- 12 oz. Broccoli Florets
- 1 ½ tsp. Potato Spice Seasoning
- 24 oz. Red Potatoes
- Customize It Options**
- 16 oz. Ground Turkey
- 16 oz. Ground Beef

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Your opinion matters!



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/37736

*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.

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
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt, cheese, BBQ sauce**

Customize It Instructions

- If using **ground beef**, roast until loaves reach minimum internal temperature, 20-25 minutes.



2. Prepare Ingredients and Form Meatloaves

- Cut **broccoli** into bite-sized pieces.
- In a mixing bowl, combine **turkey, panko, half the garlic salt** (reserve remaining for broccoli), $\frac{1}{4}$ tsp. **pepper**, and half the **cheese** (reserve remaining for topping). Form mixture into four equally-sized, oval-shaped loaves, about 3" in length and 2" by height.



4. Roast the Meal

- Roast in hot oven until **vegetables** are tender and **meatloaves** reach a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven.
- While vegetables and meatloaves roast, continue recipe.



1. Start the Potatoes

- Quarter **potatoes**. If larger than a ping-pong ball, cut into six to eight wedges.
- Place potatoes on prepared baking sheet. Add 1 Tbsp. **olive oil** and **potato spice seasoning**. Massage oil and seasoning into potatoes. Spread into a single layer.
- Roast in hot oven, 10 minutes.
- While potatoes roast, continue recipe.



3. Add the Broccoli and Meatloaves

- After 10 minutes, carefully remove baking sheet from oven. Gently stir **potatoes** and push to one third of sheet. *Sheet will be hot! Use a utensil.*
- Place **broccoli** in center of baking sheet. Stir in 1 tsp. **olive oil**, remaining **garlic salt**, and a pinch of **pepper**. *Sheet will be hot! Use a utensil.*
- Place **meatloaves** in now-empty space and top with remaining **cheese**.



5. Make BBQ Mayonnaise and Finish Dish

- In another mixing bowl, combine **mayonnaise** and half the **BBQ sauce** (reserve remaining for garnish). Stir until smooth.
- Plate dish as pictured on front of card, topping **meatloaves** with remaining BBQ sauce and **crispy onions**. Serve BBQ mayonnaise on the side for dipping **potatoes**. Bon appétit!