



In your box

- 2 oz. Shredded White Cheddar Cheese
- ½ oz. Grated Parmesan
- ½ fl. oz. Garlic Oil
- 12 oz. Cubed Butternut Squash
- ¼ cup Panko Breadcrumbs
- 1 Tbsp. Meatloaf Seasoning
- 1 oz. Apple Butter

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Pork
- 10 oz. Ground Beef

*Contains: milk, wheat

You will need

- Salt



Oven-Ready

Apple Butter Turkey Meatloaf

with Parmesan butternut squash

NUTRITION per serving—Calories: 604, Carbohydrates: 35g, Fat: 30g, Protein: 44g, Sodium: 1412mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place **butternut squash** on one half of provided tray. Top with **garlic oil**, $\frac{1}{4}$ tsp. **salt**, and **Parmesan**.



2

Add the Meatloaves

- Combine **ground turkey**, **panko**, **cheese**, **seasoning blend**, and $\frac{1}{4}$ tsp. **salt** on reserved lid. Form into two equally-sized loaves and place in empty half of tray.
- *If using **ground pork** or **ground beef**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **squash** is tender and **loaves** reach a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **ground pork** or **ground beef**, bake uncovered in hot oven until loaves reach a minimum internal temperature of 160 degrees, 20-25 minutes.*
- Carefully remove from oven. Spread **apple butter** on loaves. Bon appétit!