

# DINNERLY

## Katsu-Glazed Chicken Meatloaves

with Mashed Miso Sweet Potatoes



30-40min



2 Servings

## WHAT WE SEND

- 1 oz fresh ginger
- 1 oz panko <sup>3</sup>
- 1 oz scallions
- 2 sweet potatoes
- 1 pkt miso paste <sup>4</sup>
- 1.8 oz katsu sauce <sup>4,3</sup>
- 10 oz pkg ground turkey

## WHAT YOU NEED

- 2 tbs butter <sup>1</sup>
- kosher salt & ground pepper
- neutral oil
- 1 egg yolk <sup>2</sup>

## TOOLS

- rimmed baking sheet
- medium saucepan

## ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 0kcal



### 1. Prep ingredients

Preheat oven to 450°F with rack in center.

Peel potatoes and cut into 1-inch pieces. Thinly slice scallions keeping light greens and dark greens separate. Finely grate 1 teaspoon ginger.



### 2. Boil potatoes

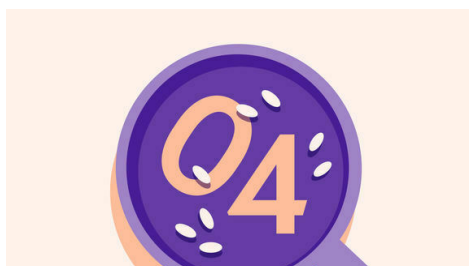
Place potatoes in a medium saucepan with enough salted water to cover by 1-inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10–12 minutes. Reserve ¼ cup cooking liquid, drain potatoes, and return to saucepan with 2 tablespoons butter. Cover to keep warm.

Whisk to combine cooking liquid with miso paste.



### 3. Make meatloaves

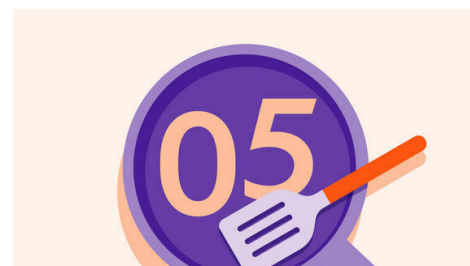
Meanwhile, in a medium bowl, mix to combine **ground turkey, ginger, scallion whites and light greens, ¼ cup panko, 1 egg yolk, 1 tablespoon of the katsu sauce, ¼ teaspoon salt and a few grinds of pepper.** Divide **meat mixture** in half and form into 2 (4-inch long) loaves.



### 4. Cook meatloaves

Lightly oil a rimmed baking sheet. Transfer loaves to baking sheet. Divide remaining katsu sauce between the two loaves and spread evenly over the top of each loaf.

Bake **meatloaves** on center oven rack until cooked through and internal temperature reaches 165°F, 20–25 minutes. Remove from oven and let rest for 5 minutes.



### 5. Finish & serve

Add miso mixture to sweet potatoes. Mash with a potato masher or fork. Season to taste with salt and pepper.

Transfer meatloaves to plates and spoon miso sweet potatoes next to them. Garnish with scallion greens. Enjoy!



### 6.