

DINNERLY



Open-Faced Turkey Parm Sloppy Joe:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this turkey parm-sloppy Joe combo? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the turkey, simmer in sauce, broil the bread, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 10 oz pkg ground turkey
- 1 baguette¹
- 8 oz can tomato sauce
- ¼ oz pizza spice blend
- 2 oz shredded fontina⁷
- 1 romaine heart

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 43g, Carbs 55g, Protein 46g



1. Cook turkey & bread

Preheat broiler with a rack in the upper third. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **turkey**; cook, breaking up into smaller pieces, until cooked through, 5–7 minutes.

Meanwhile, tear **bread** in half lengthwise. Place, open-side up, on a rimmed baking sheet; drizzle with **oil**. Broil until browned and toasted, 1–2 minutes per side.



2. Finish turkey

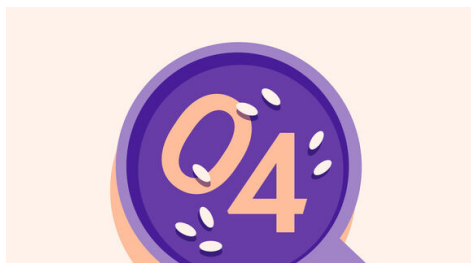
To skillet with **turkey**, stir in **tomato sauce**, **1 teaspoon pizza spice**, **¼ cup water**, and **¼ teaspoon sugar**. Bring to a simmer over medium-high heat; cook, stirring frequently, until sauce is thickened, 2 minutes. Season to taste with **salt** and **pepper**.



3. Add cheese & broil

Spoon **turkey mixture** onto open sides of **bread**. Top with **cheese**.

Place on same rimmed baking sheet and return to broiler; cook until cheese is melted and bubbling, about 2 minutes (watch closely as broiler vary).



4. Make salad & serve

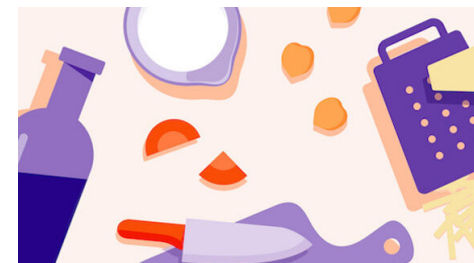
In a large bowl, whisk to combine **2 tablespoons each of oil and vinegar**, **1 teaspoon pizza spice**, and **a pinch of sugar**. Tear **lettuce** into large pieces, discarding end; add to bowl with **dressing** and toss to combine.

Serve **turkey Parm sloppy Joes** with **Italian salad** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!