

DINNERLY



Turkey Meatloaf with Gravy & Roasted Broccoli



20-30min



2 Servings

Diners represent classic Americana thanks to dishes like this open-faced meatloaf sandwich. Lean ground turkey is made into a succulent meatloaf and served on top of a thick slice of garlicky toast. What would an open-faced sandwich be without heavenly gravy draped over top? Crisp roasted broccoli turns this into a well-rounded meal. All you need is a bottomless cup of joe. We've got you covered!

WHAT WE SEND

- ground turkey
- turkey broth concentrate
- broccoli crowns
- garlic
- ²

WHAT YOU NEED

- 1 large egg ¹
- all-purpose flour ²
- kosher salt & ground pepper
- olive oil

TOOLS

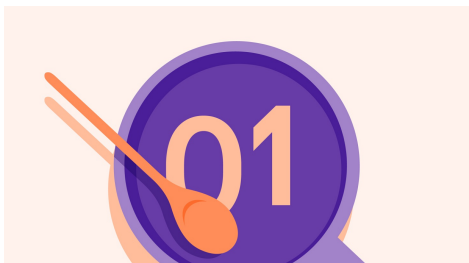
- medium ovenproof skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 27g, Carbs 33g, Protein 29g



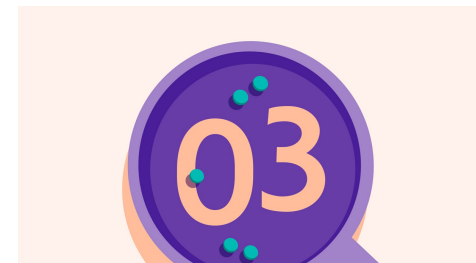
1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Peel **1 large garlic clove**, then finely chop half (reserve remaining half for step 5). Finely chop **1 slice of bread** (reserve remaining bread for step 5). In a medium bowl, beat **1 large egg**. Add **chopped bread** to egg, then mash with a fork to form a coarse paste.



2. Bake meatloaf

Add **chopped garlic**, **turkey**, **¾ teaspoon salt** and **a few grinds pepper** to bowl with **egg mixture**; stir to combine. Lightly **oil** a medium ovenproof skillet. In skillet, shape turkey into 2 (5-inch) oval meatloaves. Bake on upper oven rack until meatloaves are firm to the touch, about 15 minutes. Transfer to a plate; cover to keep warm. Reserve skillet for step 4.



3. Roast broccoli

Meanwhile, cut **broccoli** into 1-inch florets. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** and **a generous pinch each salt and pepper**. Roast in lower third of oven until tender and browned in spots, about 10 minutes.



4. Make gravy

Whisk **turkey broth concentrate** into **½ cup water**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Sprinkle **1 tablespoon flour** into the skillet, then cook, whisking constantly, 1 minute. Stir in **turkey broth** and cook, stirring, until thick enough to coat the back of a spoon, about 1 minute. Remove from heat; season with **salt** and **pepper**.



5. Broil toast & serve

Preheat broiler. Brush **2 reserved bread slices** with **oil**; toast on upper rack until crisp and golden, about 1 minute per side. Remove from oven, rub with **reserved garlic** on 1 side, season with **salt**. Heat **gravy** over medium, whisking in **1 tablespoon water** at a time to thin to a pourable consistency. Top **toast** with **meatloaf** and **gravy**. Serve with **broccoli**. Enjoy!



6. Make it ahead!

Go ahead and make and shape the meatloaves in steps 1 & 2. Hold them in the fridge on a plate wrapped in plastic until you're ready to cook.