

DINNERLY



Skillet Turkey Meatloaf with Roasted Sweet Potatoes & Peas



20-30min



2 Servings

We love that famous expression—home is where the meatloaf is. Totally sums up our feelings about the iconic comfort food. We even have it stitched into a throw pillow. This leaner turkey version is whipped up in a skillet and served with roasted sweet potatoes and peas. We've got you covered!

WHAT WE SEND

- ground turkey
- sweet potato
- peas
- yellow onion
- smoked paprika
- ^{1,6}

WHAT YOU NEED

- 1 large egg ³
- butter ⁷
- ketchup
- kosher salt & ground pepper
- olive oil

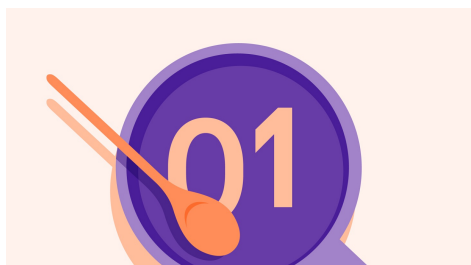
TOOLS

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 37g, Carbs 44g, Protein 33g



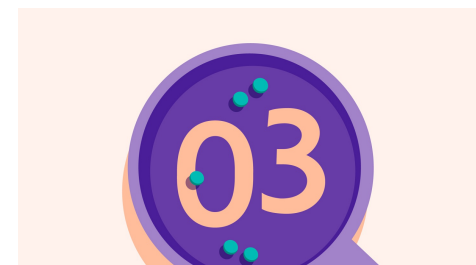
1. Roast sweet potatoes

Preheat oven to 425°F with rack in the center. Peel and finely chop $\frac{1}{2}$ the onion; cut rest into 1-inch slices. Scrub **sweet potato**, quarter lengthwise, then cut across into 1-inch pieces. On a rimmed baking sheet, toss potatoes and **sliced onions** with **1 tablespoon oil**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**. Roast until golden brown and tender, 20–25 minutes.



2. Cook onions

While **sweet potatoes** roast, heat **1 tablespoon oil** in a large non stick skillet over medium-high. Add **chopped onions** and cook until lightly browned and softened, about 3 minutes. Add **1 teaspoon smoked paprika** (save rest for step 5), and cook , about 30 seconds more.



3. Cook meatloaf

In a medium bowl, combine **turkey**, **panko**, **onion mixture**, **1 large egg**, and $\frac{1}{2}$ **teaspoon salt**. Using wet hands, shape into 4 thin (4-inch) patties. Heat **1 tablespoon oil** in same skillet over medium high. Add **meatloaves** and cook until golden brown, crisp, and cooked through, 2-3 minutes per side. Transfer meatloaves to a plate. Rinse and dry skillet.



4. Cook peas

Melt **1 tablespoon butter** in same skillet over medium-high. Add **peas** and **a pinch each salt and pepper**, and cook until peas are heated through and tender, 2–3 minutes.



5. Finish & serve

Serve **meatloaf** alongside **sweet potatoes** and **peas**. If desired, stir **remaining smoked paprika** into $\frac{1}{4}$ **cup ketchup** and serve on the side for dipping. Enjoy!



6. Make it ahead!

Mix and shape the meatloaf patties ahead of time and hold them in the fridge until ready to cook!