

DINNERLY



No Chop! Open-Faced Turkey Parm Sloppy Joe

with Romaine Salad



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 tomato sauce
- ¼ oz Italian seasoning
- 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

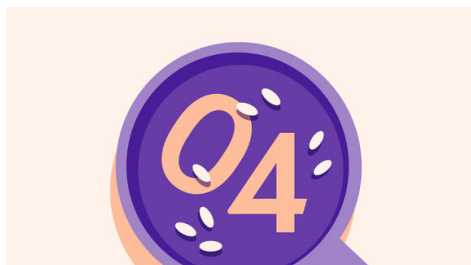
Calories 800kcal, Fat 48g, Carbs 56g, Protein 42g



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.



4. Make salad & serve

In a large bowl, whisk to combine **2 tablespoons each of oil and vinegar**, **1 teaspoon Italian seasoning**, 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!



2. Finish turkey

To skillet with **turkey**, stir in **tomato sauce**, **1 teaspoon Italian seasoning**, **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**.



5. ...

What were you expecting, more steps?



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).



6. ...

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