

# DINNERLY



## Bacon-Wrapped Turkey Meatloaf with Mashed Potatoes & Peas



40-50min



2 Servings

"Hey Ma, the meatloaf! We want it now!" is what you'll also be saying when you hear bacon-wrapped meatloaf is on the menu. For this recipe we swapped beef out for lean ground turkey which packs in the same flavor without the extra fat. Sour cream is added to the mash for an extra kick of creaminess. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground turkey
- 1 oz panko <sup>3</sup>
- 4 oz pkg thick-cut bacon
- 2 (2½ oz) peas
- 1 oz sour cream <sup>2</sup>

## WHAT YOU NEED

- olive oil
- garlic
- 1 large egg <sup>1</sup>
- ketchup
- kosher salt & ground pepper
- butter <sup>2</sup>

## TOOLS

- rimmed baking sheet
- medium saucepan
- potato masher or fork

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 980kcal, Fat 50g, Carbs 67g, Protein 61g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper third. Lightly oil a rimmed baking sheet.

Peel **potatoes**, then cut into 1-inch pieces. Finely chop **1 tablespoon garlic**.

In a medium bowl, mix to combine **ground turkey**, **half of the chopped garlic**, **¼ cup panko**, **1 egg yolk** (see step 6!), **1 tablespoon ketchup**, and **a pinch each of salt and pepper**; set aside until step 3.



### 2. Cook 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 and cook until easily pierced with a fork, about 12 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan off heat with **2 tablespoons butter**. Cover to keep warm until step 5.



### 3. Shape meatloaves

While **potatoes** cook, divide **meat mixture** in half; form into 2 (4-inch long) loaves. Divide **bacon** in half; lay out on a flat work surface with strips slightly overlapping. Place each **meatloaf** at one end of each bacon sheet; roll to wrap bacon around the outside. Transfer to prepared baking sheet, seam-side down. Spread **1 tablespoon ketchup** over top of each loaf.



### 4. Cook meatloaves & peas

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

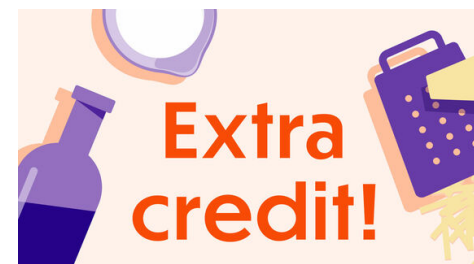
Move loaves to one side of sheet. On open side, toss **peas** and **remaining chopped garlic** in **any bacon fat**. Broil loaves and peas on upper oven rack until **ketchup** is caramelized and peas are warmed through, 3–5 minutes.



### 5. Mash potatoes & serve

In saucepan with **potatoes**, use a potato masher or fork to mash. Stir in **sour cream** and **reserved cooking water**; season to taste with **salt** and **pepper**.

Serve **bacon-wrapped meatloaves** with **peas** and **mashed potatoes** alongside. Enjoy!



### 6. Separate an egg!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk.