



## Turkey Reuben Meatloaves

with Mashed Potatoes & Cucumber-Dill Salad



30min



2 Servings

This isn't your grandma's meatloaf! Here we channel the flavor of our favorite deli sandwich, the Reuben, into mini meatloaves made with ground turkey, sauerkraut, and pastrami spice blend complete with a blanket of melted cheddar cheese. Creamy mashed potatoes, a fresh cucumber-dill salad, and creamy homemade dressing for dipping make this a comforting meal to remember.



## What we send

- 2 potatoes
- ½ lb sauerkraut <sup>17</sup>
- 10 oz pkg ground turkey
- 1 oz panko <sup>1</sup>
- ¼ oz pastrami spice blend
- 1 cucumber
- ¼ oz fresh dill
- 1 oz mayonnaise <sup>3,6</sup>
- 1 pkt Dijon mustard <sup>17</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- olive oil
- ketchup
- unsalted butter <sup>7</sup>
- sugar
- apple cider vinegar (or white wine vinegar)

## Tools

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

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 970kcal, Fat 60g, Carbs 68g, Protein 42g



### 1. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan and add enough **salted water** to cover by 1-inch. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until potatoes are tender when pierced with a knife, about 12 minutes. Reserve **¼ cup cooking water**. Drain, return potatoes to saucepan, and cover to keep warm.



### 4. Prep cucumber, make sauce

Use a vegetable peeler to shave **cucumber** into wide ribbons (peel first, if desired). Pick **dill fronds** from stems; discard stems.

In a small bowl, stir to combine **mayonnaise**, **1 tablespoon ketchup**, and **1 teaspoon Dijon mustard**.



### 2. Mix & shape meatloaves

Preheat broiler with a rack in the top position.

Finely chop **half of the sauerkraut** (save rest for own use), then transfer to a medium bowl. Add **ground turkey**, **panko**, **pastrami spice blend**, **1 large egg**, and **1½ teaspoons salt**; mix well to combine. Generously **oil** a rimmed baking sheet. Shape meatloaf mixture into 2 (5-inch) meatloaves. Transfer to prepared baking sheet.



### 5. Mash potatoes

Evenly top **meatloaves** with **cheese**. Broil on top oven rack until cheese is melted and browned in spots, 1-2 minutes (watch closely).

Heat saucepan with **potatoes** over medium. Add **reserved cooking water** and **3 tablespoons butter**. Use a potato masher or fork to mash until smooth and well combined. Season to taste with **salt** and **pepper**.



### 3. Broil meatloaves

Broil **meatloaves** on top oven rack until browned on top and each meatloaf reaches 165°F internally, 10-15 minutes (watch closely as broilers vary).






### 6. Finish & serve

In a medium bowl, toss **cucumbers** and **dill fronds** with **1 teaspoon each of sugar, vinegar, and oil**; season to taste with **salt** and **pepper**.

Serve **meatloaves** with **sauce**, **mashed potatoes**, and **cucumber salad** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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