



Turkey Meatloaf, Cranberry Chutney & Dessert!

with Honey-Mustard Brussels Sprouts



30-40min



2 Servings

Now you don't have to wait for the holidays to indulge in this nostalgic spread. Hearty turkey meatloaves roast alongside Brussels sprouts before tossing the veggies with honey and mustard. A chutney of cranberries, sugar, and butter is a perfectly sweet addition to sides of classic gravy and sweet potato mash. The added bonus? A ready made dessert to finish off the feast!

What we send

- ½ lb Brussels sprouts
- 2 sweet potatoes
- garlic
- 1 oz dried cranberries
- 1 pkt turkey broth concentrate
- 10 oz pkg ground turkey
- 1 oz panko ³
- ¼ oz all-purpose spice blend
- 2 (½ oz) honey
- 2 chocolate mousse ^{2,1,4}
- 1 oz whole grain mustard

What you need

- 6 Tbsp butter ¹
- kosher salt & ground pepper
- neutral oil
- 1 large egg ²
- sugar
- all-purpose flour ³
- apple cider vinegar (or white wine vinegar)

Tools

- medium saucepan
- rimmed baking sheet
- small saucepan

Allergens

Milk (1), Egg (2), Wheat (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1460kcal, Fat 83g, Carbs 137g, Protein 41g



1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper third.

Quarter **Brussels sprouts**; remove any tough outer leaves. Peel **sweet potatoes**; cut into 1-inch pieces. Finely chop **2 teaspoons garlic**. Finely chop **cranberries**.

Heat **4 tablespoons butter** in a medium saucepan over medium-high until golden-brown and nutty, 2-4 minutes. Transfer to a small bowl; set aside for step 6.



4. Roast meatloaves

Roast on center oven rack until **meatloaves** reach 165°F internally and **Brussels sprouts** are tender, about 15 minutes.

Remove baking sheet from oven; switch oven to broil. Carefully toss **Brussels sprouts** with **all of the honey and mustard** directly on sheet. Broil on upper oven rack until Brussels sprouts are blistered, 2-3 minutes (watch closely as broilers vary).



2. Cook sweet potatoes

Transfer **potatoes** to same saucepan; add enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until tender when pierced with a knife, 13-15 minutes. Drain and return potatoes to saucepan. Keep covered off heat until step 5.

In a measuring cup, combine **broth concentrate** and **¾ cup water**. Lightly **oil** a rimmed baking sheet.



5. Make cranberry chutney

In a small saucepan, combine **cranberries**, **¾ cup water**, and **2 tablespoons sugar**; bring to a simmer. Cook, stirring, until thick and jammy, 6-8 minutes. Stir in **1 tablespoon butter**, **½ teaspoon vinegar**, and **¼ teaspoon salt**. Transfer to a bowl and wipe out saucepan.

In same saucepan, heat **remaining garlic**, **1 tablespoon butter**, and **1 ½ teaspoons flour** over medium-high.



3. Make meatloaves

In a medium bowl, knead to combine **turkey**, **panko**, **half of the garlic**, **1 ½ teaspoons all-purpose seasoning**, and **1 large egg**; season with **salt**, and **pepper**. Form into 2 (4-inch) ovals; place on one side of prepared baking sheet and drizzle with **oil**.

Place **Brussels sprouts** on open side of sheet; toss with **1 tablespoon oil** and a **generous pinch each of salt and pepper**.



6. Make gravy & serve

Stir **broth mixture** into saucepan. Simmer until thickened, 2-3 minutes. Keep warm over low heat. Mash **potatoes** with a fork; stir in **½ of the brown butter** and season to taste.

Serve **mashed potatoes** drizzled with **remaining brown butter**. Serve with **meatloaf**, **Brussels sprouts**, **chutney**, and **gravy**. Serve **dessert** according to package instructions. Enjoy!

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