

DINNERLY



Skillet Turkey Meatloaf Patties 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

- 1 yellow onion
- 1 sweet potato
- ¼ oz BBQ spice blend
- 10 oz pkg ground turkey
- 1 oz panko³
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 large egg¹
- butter²

TOOLS

- rimmed baking sheet
- large nonstick skillet

COOKING TIP

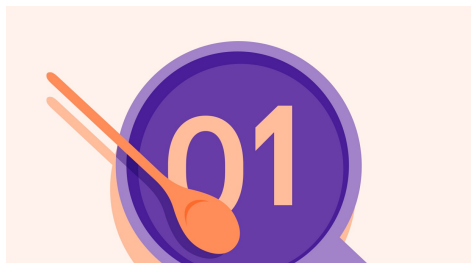
Mix and shape the meatloaf patties ahead of time and hold them in the fridge until ready to cook!

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 840kcal, Fat 55g, Carbs 58g, Protein 35g



1. Roast veggies

Preheat oven to 425°F with a rack in the center.

Finely chop **half of the onion**; cut remaining into 1-inch slices. Scrub **sweet potato**, quarter lengthwise, then cut into 1-inch pieces.

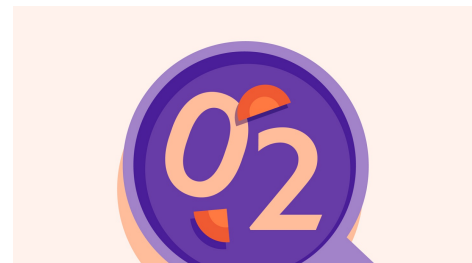
On a rimmed baking sheet, toss **potatoes** and **sliced onions** with **salt**, **a few grinds of pepper**, and **1 tablespoon oil**. Roast until golden brown and tender, 20–25 minutes.



4. Cook peas & serve

Heat **1 tablespoon oil or butter** in same skillet over medium-high. Add **peas** and **a pinch each of salt and pepper**. Cook until heated through and tender, 2–3 minutes.

Serve **meatloaf patties** with **sweet potatoes**, **peas**, and **ketchup**, if desired. Enjoy!



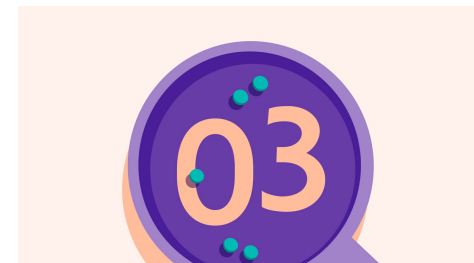
2. Cook onions

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **chopped onions** and cook until lightly browned and softened, about 3 minutes. Add **BBQ spice** and cook, about 30 seconds more.



5. ...

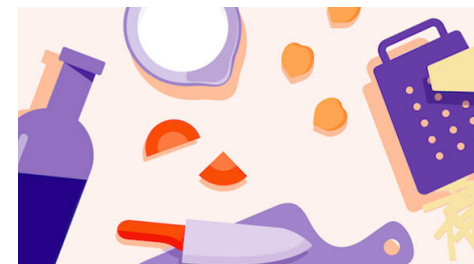
What were you expecting, more steps?



3. Shape & cook patties

In a medium bowl, combine **turkey**, **panko**, **cooked chopped onions**, **1 large egg**, and **½ teaspoon salt**. Using wet hands, shape into 4 (4-inch) patties.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **patties** and cook until golden brown, crisp, and cooked through, 2–3 minutes per side. Transfer to a plate. Rinse and dry skillet.



6. ...

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