

DINNERLY



Cheese-Stuffed Turkey Meatloaf with Peas & Mashed Potatoes



30-40min



2 Servings

Meatloaf summons all the warm and comforting feels thanks to its old-fashioned flavor. The sides are classic, too: creamy mashed potatoes, pan gravy, and peas. But this is Dinnerly, and we like to take things to the next level. We're swapping ground beef for turkey and stuffing it with fontina, because cheese-stuffed meatloaf is the new classic. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground turkey
- 1 oz panko ³
- ¼ oz granulated garlic
- 2 oz shredded fontina ²
- 1 pkt turkey broth concentrate
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ³
- butter ²
- 1 large egg ¹

TOOLS

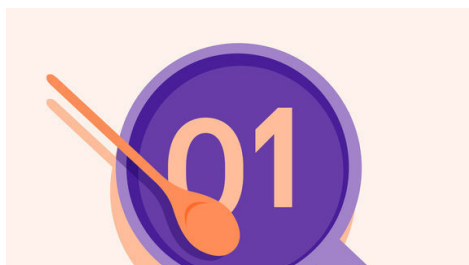
- medium saucepan
- rimmed baking sheet
- small skillet
- potato masher or fork

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

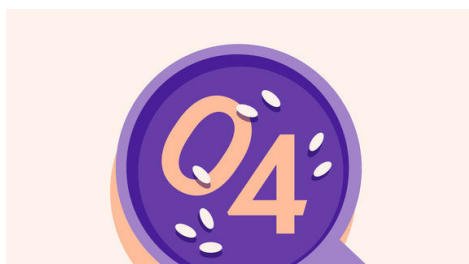
Calories 800kcal, Fat 41g, Carbs 66g, Protein 47g



1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third.

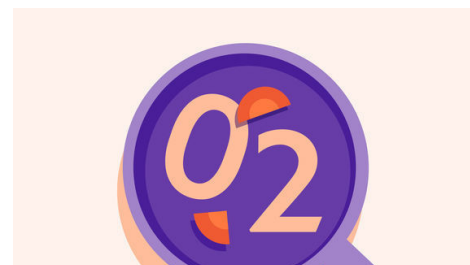
Peel **potatoes**; cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**; drain and return potatoes to saucepan off heat. Cover to keep warm until step 4.



4. Cook peas, mash potatoes

Melt **1 tablespoon butter** in a small skillet over medium-high. Add **peas**; cook, stirring, until warmed through, 2–3 minutes. Transfer to a bowl; cover to keep warm.

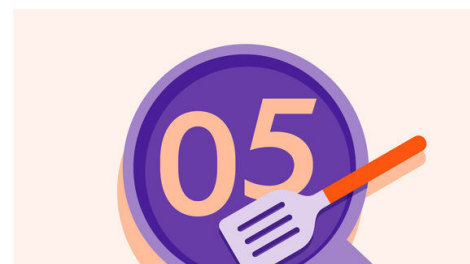
Return saucepan with **potatoes** to medium heat; add **1 tablespoon butter**. Mash with potato masher or fork until smooth. If dry, add **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



2. Season & shape meatloaf

In a medium bowl, mix **turkey**, **panko**, **1 large egg yolk**, **¼ teaspoon granulated garlic**, **½ teaspoon salt**, and **a few grinds of pepper** until combined.

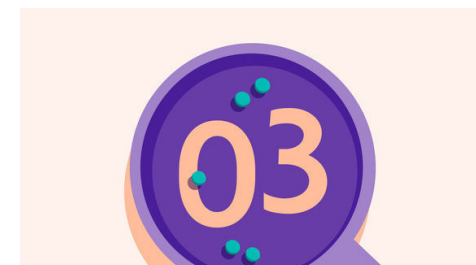
Divide **mixture** into 2 balls. Make an indentation in each ball, then fill with **fontina**. Press meat over cheese to make 2 (5-inch) **meatloaves**.



5. Make gravy & serve

Melt **1 tablespoon butter** in same skillet over medium-high. Slowly whisk in **broth**; cook, whisking, until **gravy** is thickened and coats the back of a spoon, 3–4 minutes.

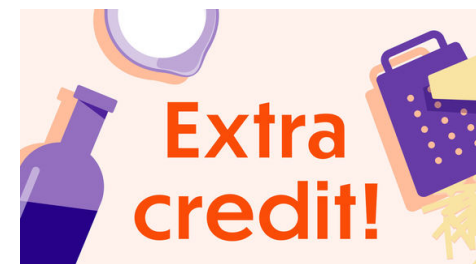
Serve **cheese-stuffed turkey meatloaves** with **peas** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



3. Bake meatloaf, make broth

Lightly **oil** a rimmed baking sheet. Transfer **meatloaves** to baking sheet and lightly drizzle tops with **oil**. Bake on upper oven rack until firm to the touch and cooked to an internal temperature of 165°F, 15–18 minutes.

In a liquid measuring cup, whisk together **turkey broth concentrate**, **¾ cup water**, and **1 tablespoon flour**; set aside until step 5.



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.