

DINNERLY



Turkey Meatloaf, Cranberry Chutney & Dessert!

with Honey-Mustard Brussels Sprouts



30-40min



2 Servings

Hearty turkey meatloaves roast alongside Brussels sprouts before we toss 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! We've got you covered!

WHAT WE SEND

- ½ lb Brussels sprouts
- 2 sweet potatoes
- 1 oz dried cranberries
- 1 pkt turkey broth concentrate
- 10 oz pkg ground turkey
- 1 oz panko¹
- ¼ oz all-purpose spice blend
- ½ oz honey
- 1 oz whole grain mustard¹⁷
- 2 chocolate mousse^{3,6,7}

WHAT YOU NEED

- garlic
- 6 Tbsp butter⁷
- kosher salt & ground pepper
- neutral oil
- 1 large egg³
- sugar
- all-purpose flour¹
- apple cider vinegar (or white wine vinegar)

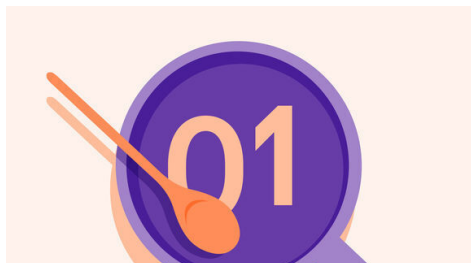
TOOLS

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 1450kcal, Fat 84g, Carbs 133g, Protein 42g

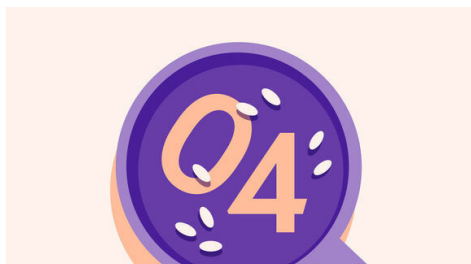


1. Prep ingredients

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**.

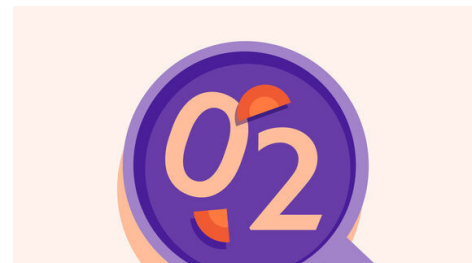
Heat **4 tablespoons butter** in a medium saucepan over medium-high until golden-brown and nutty, 2–4 minutes. Transfer to a small bowl; set aside for step 6.



4. Roast meatloaves

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

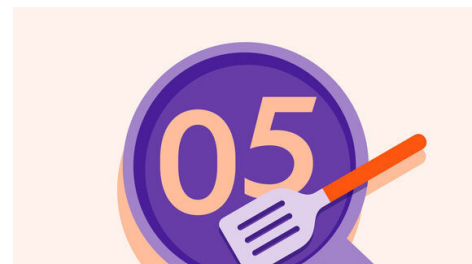
Remove baking sheet from oven; switch oven to broil. Carefully toss **Brussels sprouts** with **all of the honey and mustard** directly on sheet. Broil on upper oven rack until Brussels sprouts are blistered, 2–3 minutes (watch closely as broilers vary).



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.

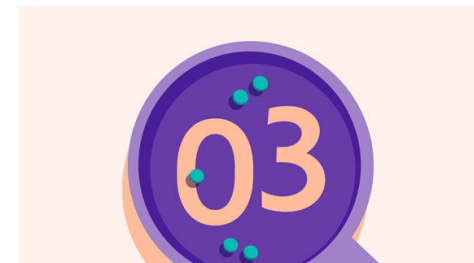
In a measuring cup, combine **broth concentrate** and **¾ cup water**. Lightly oil a rimmed baking sheet.



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.

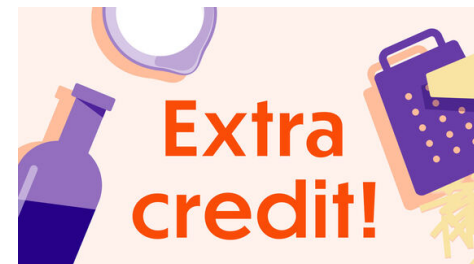
In same saucepan, heat **remaining garlic**, **1 tablespoon butter**, and **1½ teaspoons flour** over medium-high.



3. Make meatloaves

In a medium bowl, knead to combine **turkey**, **panko**, **half of the garlic**, **1½ 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 with **dessert**. Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com #dinnerly