

DINNERLY



Cranberry-Glazed Turkey Meatloaf with Mashed Potatoes & Brussels Sprouts



30-40min



2 Servings

We've given meatloaf and mashed potatoes a turkey day makeover! We promise a few things here: a super moist personal portion, a crazy delicious cranberry glaze to boot, and the dynamic dinner duo of mashed potatoes and Brussels sprouts! This calls for celebration on the last Thursday of EVERY month! We've got you covered!

WHAT WE SEND

- 1 shallot
- 2 (1 oz) dried cranberries
- ½ lb Brussels sprouts
- 1 russet potato
- 10 oz pkg ground turkey
- 1 oz panko ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- ¼ cup milk ¹
- butter ¹

TOOLS

- medium saucepan
- small saucepan
- rimmed baking sheet

ALLERGENS

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

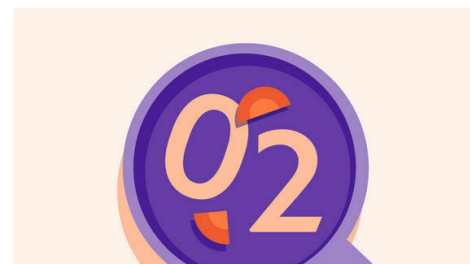
NUTRITION PER SERVING

Calories 1060kcal, Fat 58g, Carbs 109g, Protein 37g



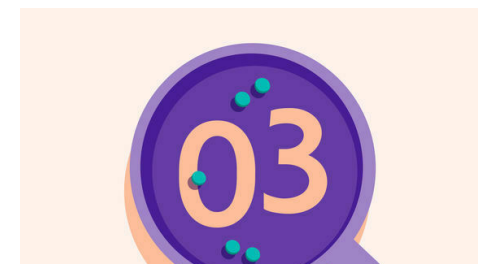
1. BRUSSELS VARIATION

Preheat oven to 425°F with a rack in the upper third. Finely chop **shallot**. Finely chop **cranberries**. Trim ends from **Brussels sprouts**. Cut in half (or quarter, if large). Peel **potato** and cut into 1-inch pieces. Place potatoes in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil; cook until tender, 8–10 minutes. Drain potatoes and return to saucepan.



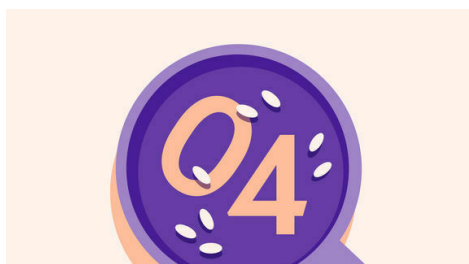
2. Make cranberry sauce

In a small saucepan, heat **1 tablespoon oil** over medium-high. Add **shallots** and cook until golden, 2–3 minutes. Transfer to a medium bowl. To same saucepan, add **cranberries**, **¾ cup water**, **2 tablespoons sugar**, and **1 tablespoon of the cooked shallots**; bring to a simmer. Cook until sauce is thick and jammy, 6–8 minutes.



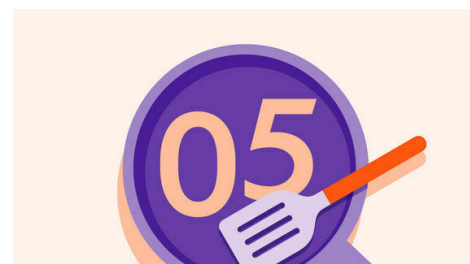
3. Prep meatloaves

On a rimmed baking sheet, toss **Brussels sprouts** with **1 tablespoon oil** and a **pinch each of salt and pepper**; spread into an even layer. To bowl with **remaining cooked shallots**, add **turkey**, **panko**, and **2 tablespoons oil**. Season with **salt** and **pepper**; knead to combine. Form into 2 (4-inch long) oval **meatloaves**. Place on baking sheet with Brussels sprouts.



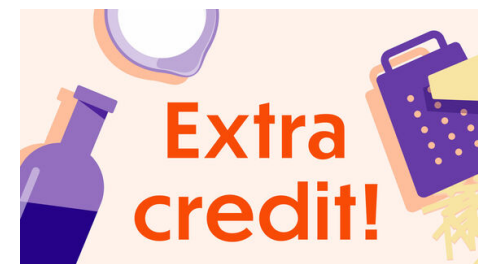
4. Roast meatloaves

Roast **meatloaves** and **Brussels sprouts** on upper oven rack until meatloaves are just firm to the touch, 15–16 minutes. Brush meatloaves with **cranberry sauce** and return to upper oven rack. Roast until Brussels sprouts are tender and meatloaves are cooked through (160°F internally), 2–3 minutes more.



5. Mash potatoes & serve

Meanwhile, add **¼ cup milk** and **2 tablespoons butter** to saucepan with **potatoes** over medium heat. Mash well to combine; season to taste with **salt** and **pepper**. Serve **meatloaves** with **mashed potatoes**, **Brussels sprouts**, and **remaining cranberry sauce** alongside. Top each serving of **potatoes** with **½ tablespoon butter**. Enjoy!



6. Make it ahead!

Get some time back during the evening rush by making the meatloaf mix and shaping them ahead of time. Hold them in a tightly sealed container in the fridge until you're ready to cook.