

DINNERLY



Turkey Meatloaf & Sweet Potato Mash with Gravy & Roasted Brussels Sprouts



30-40min



2 Servings

Meatloaf is comfort on a plate, pure and simple. Served with Brussels sprouts, and what else? Creamy mashed potatoes, of course! But we're swapping russets for sweet potatoes for a new spin on an old favorite. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- ½ lb Brussels sprouts
- 1 pkt turkey broth concentrate
- ¼ oz cornstarch
- 10 oz pkg ground turkey
- 1 oz panko ²
- ¼ oz Tuscan spice blend

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- 1 large egg ¹
- olive oil

TOOLS

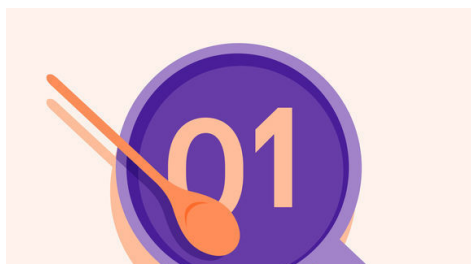
- small saucepan
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

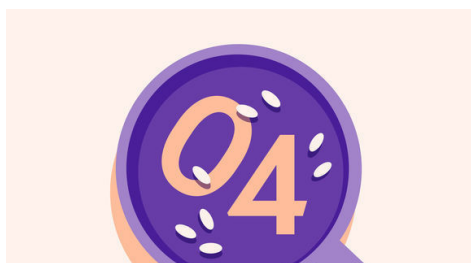
Calories 700kcal, Fat 40g, Carbs 53g, Protein 37g



1. Cook sweet potatoes

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

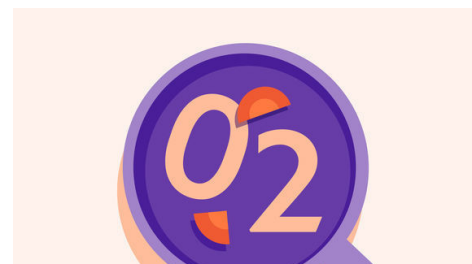
Peel **sweet potato**, then cut into 1-inch pieces. Place in a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until sweet potatoes are tender, 13–15 minutes. Drain and return sweet potatoes to saucepan. Keep covered off heat until step 5.



4. Make gravy

Transfer **meatloaf and Brussels sprouts** to a platter and cover to keep warm.

Add **2 teaspoons oil** and **remaining chopped garlic** to same skillet. Cook over medium-high heat until garlic is sizzling, about 1 minute. Stir in **broth mixture**. Bring to a simmer and cook, stirring occasionally, until **gravy** is slightly thickened, about 5 minutes.

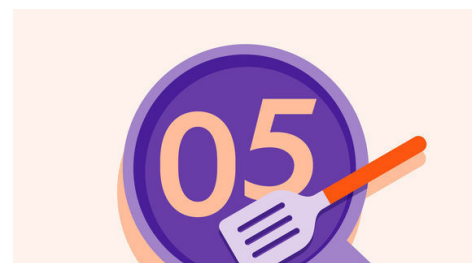


2. Prep ingredients

Trim ends from **Brussels sprouts**. Cut in half (or quarter, if large). Finely chop **2 teaspoons garlic**.

In a liquid measuring cup, stir together **broth concentrate**, **½ teaspoon cornstarch**, and **⅔ cup water**.

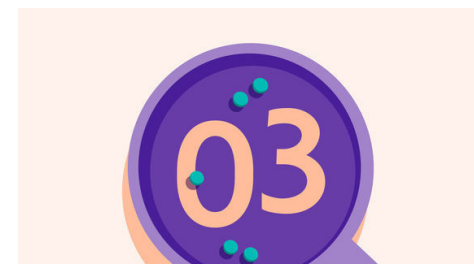
In a medium bowl, knead to combine **turkey, panko, 1½ teaspoons Tuscan spice blend, 1 teaspoon of the chopped garlic, 1 large egg, 1 teaspoon salt**, and **a pinch of pepper**.



5. Mash potatoes & serve

Return saucepan with **sweet potatoes** to medium heat. Add **2 tablespoons butter or oil** and mash with a potato masher or fork until smooth; season to taste with **salt and pepper**.

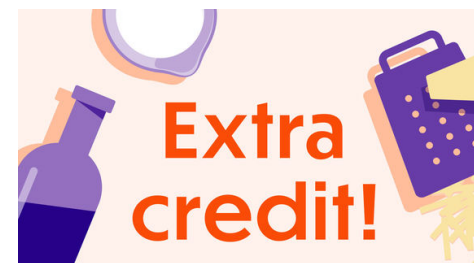
Slice **turkey meatloaf** and serve with **roasted Brussels sprouts** and **sweet potato mash** alongside. Pour **gravy** over top. Enjoy!



3. Roast meatloaf & Brussels

Form **turkey** into a 6-inch oval and place in a **lightly oiled** medium ovenproof skillet; drizzle with **oil**.

Roast on upper oven rack, 10 minutes. Scatter **Brussels sprouts** around turkey and drizzle with **oil**; season with **salt and pepper**. Continue roasting until meatloaf is cooked through (internal temperature reaches 165°F) and veggies are crisp-tender, about 15 minutes.



6. Make it ahead!

Mix and shape the meatloaf ahead of time! Keep it in the fridge overnight, then let it come to room temperature before proceeding with step 3.