

MARLEY SPOON



Peak Season! Turkey Meatloaf & Mash

with Honey-Mustard Brussels & Cranberry Sauce



30-40min



2 Servings

We've channeled the flavors of Thanksgiving dinner into one comforting plate. Here we opt for mini turkey meatloaves smothered in gravy instead of labor-intensive roasted turkey. A homemade cranberry chutney adds a sweet counterpart to savory meatloaves. Crispy roasted Brussels sprouts and mashed potatoes round out this autumnal meal. It's the perfect meal for an intimate holiday dinner or as a pre-Thanksgiving feast!

What we send

- ½ lb Brussels sprouts
- 2 potatoes
- garlic
- 1 oz dried cranberries
- 1 pkt turkey broth concentrate
- 10 oz pkg ground turkey
- 1 oz panko ³
- ¼ oz all-purpose spice blend
- 2 (½ oz) honey
- 2 (½ oz) whole-grain mustard

What you need

- 6 Tbsp butter ²
- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil
- sugar
- all-purpose flour ³
- apple cider vinegar (or red wine vinegar)

Tools

- medium saucepan
- rimmed baking sheet
- small skillet

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 1090kcal, Fat 57g, Carbs 105g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper third. Quarter **Brussels sprouts**; remove any outer leaves, if necessary. Peel **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 butter to a small bowl.



4. Roast meatloaves

Transfer baking sheet to center oven rack. Roast until **turkey** reaches 165°F internally, and **Brussels sprouts** are tender, about 15 minutes. Remove baking sheet from oven, then switch oven to broil. Carefully toss Brussels sprouts with **all of the honey and mustard** directly on baking sheet. Return to top rack and broil until Brussels sprouts are blistered, 2-3 minutes (watch closely).



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

2. Cook russet potatoes

Transfer **potatoes** to same saucepan; add enough **salted water** to cover by 1 inch. Cover; bring to a boil. Uncover and cook until potatoes are tender when pierced with a knife, 10-12 minutes. Drain and return potatoes to saucepan. Remove from the heat; keep covered until step 5.

In measuring cup, combine **broth concentrate** and **⅔ cup water**. Lightly **oil** a rimmed baking sheet.



5. Make cranberry chutney

In a small skillet, combine **cranberries, ¾ cup water**, and **2 tablespoons sugar**; bring to a simmer. Cook, stirring, until chutney is thick and jammy, 6-8 minutes. Stir in **1 tablespoon butter, ½ teaspoon vinegar**, and **¼ teaspoon salt**. Transfer to a bowl. Wipe out skillet. In same skillet, 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, 1 large egg, 1½ teaspoons all purpose seasoning, 1 teaspoon salt**, and **a pinch of pepper**. Form turkey into 2 (4-inch) ovals; place on one side of prepared baking sheet and drizzle with **oil**. Place **Brussels sprouts** on other side of same sheet; toss with **1 tablespoon oil** and **a pinch each of salt and pepper**.



6. Make gravy & serve

Stir **broth mixture** into skillet. Simmer until thickened, 2-3 minutes. Keep over low heat until ready to serve. Mash **potatoes** with a fork; stir in **half of the brown butter** and season to taste. Spoon **mashed potatoes** onto plates; drizzle remaining brown butter on top. Serve alongside **meatloaves** and **Brussels sprouts**, with **chutney** on the side. Drizzle **gravy** over. Enjoy!