

DINNERLY

Turkey Meatloaf with Mashed Potatoes, Gravy & Crispy Fried Shallots



2 Servings

WHAT WE SEND

- 10 oz pkg ground turkey
- 1 pkt turkey broth concentrate
- 2 Yukon gold potatoes
- ¼ oz poultry seasoning
- 1 oz panko³
- ½ lb green beans
- 1 shallot
- 2 (1 oz) cream cheese²

WHAT YOU NEED

- all-purpose flour³
- neutral oil
- large egg¹

TOOLS

- large saucepan
- small saucepan
- rimmed baking sheet
- 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 0kcal



1. Cook Potatoes

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

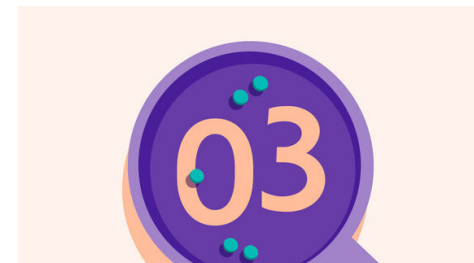
Peel potatoes then cut into 1-inch pieces. Place in a large saucepan with enough salted water to cover by 1 inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10–12 minutes. Reserve ½ cup cooking water. Drain potatoes and return to pan off heat.



2. Mash Potatoes

Add cream cheese and 2 tablespoons of cooking water. Use a potato masher or fork to mash until smooth. Season to taste. Add more cooking water to reach desired consistency. Cover until ready to serve.

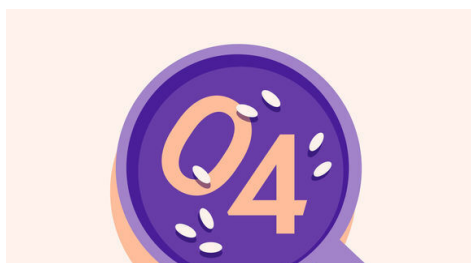
Meanwhile, thinly slice ½ the shallot. Finely chop the rest. Place sliced shallots in a small saucepan with just enough oil to cover; Place over medium-high heat until shallots begin to sizzle.



3. Fry Shallots

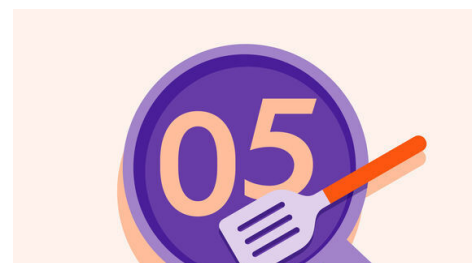
Reduce heat to medium-low and cook, stirring frequently, until shallots are golden brown and crispy, 5–6 minutes (watch carefully). Remove shallots with a slotted spoon to a paper-towel lined plate and sprinkle with salt. Reserve shallot oil. Wipe out saucepan and reserve.

Lightly oil a rimmed baking sheet.



4. Make Meatloaf

In a small bowl, mix turkey, panko, 1 large egg, ½-teaspoon poultry seasoning, half of the chopped shallot, and 1 teaspoon salt until combined. Form into a loaf about 6 inches long and 2 inches tall. Transfer to prepared baking sheet and cook on upper oven rack for 10 minutes.

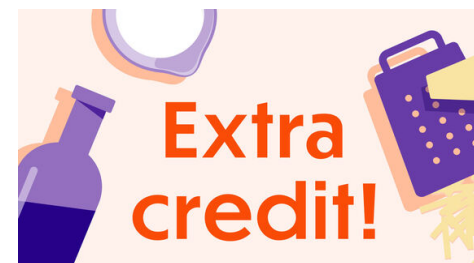


5. Cook Green Beans

While meatloaf cooks, toss green beans with 1 tablespoon reserved shallot oil in a medium bowl. Season with salt and pepper.

Add green beans to baking sheet with meatloaf and cook until green beans are tender and browned in spots and meatloaf is cooked to 165, another 10–15 minutes. Let meatloaf rest for 5 minutes.

In a small measuring cup, combine broth concentrate with ¾ cup water.



6. Make Gravy

In reserved saucepan, heat 1 tablespoon shallot oil over medium heat. Add remaining chopped shallot and cook until just softened, 1–2 minutes. Add 1 tablespoon flour and cook, stirring, for 30 seconds. Add broth mixture and bring to a boil. Reduce to a simmer and cook until thickened, 3–5 minutes.

Serve meatloaf with mashed potatoes and green beans. Top with gravy and fried shallots.

Questions about the recipe? Cooking hotline: 888-267-2850 (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com or #dinnerly