



Easy Prep! Ginger-Hoisin Turkey Meatloaves

with Miso Sweet Potato Mash & Sesame Broccoli



30-40min



2 Servings

A new take on a tried-and-true classic: meatloaf and mashed potatoes. Hoisin tops the gingery turkey meatloaves and brings along that sweet and salty flavor we love. Mashed sweet potatoes get a hint of umami from miso paste. Roasted broccoli stands out with a drizzle of sesame oil and sprinkling of sesame seeds. Each component on its own shines, but bring them all together? Now that's meatloaf and mashed potatoes!

What we send

- 1 piece fresh ginger
- garlic
- 2 scallions
- 2 sweet potatoes
- 10 oz pkg ground turkey
- 1 oz panko ⁴
- 0.63 oz miso paste ³
- ½ lb broccoli
- 2 oz hoisin sauce ^{2,3,4}
- ½ oz toasted sesame oil ²
- ¼ oz pkt toasted sesame seeds ²

What you need

- kosher salt & ground pepper
- butter ¹
- neutral oil

Tools

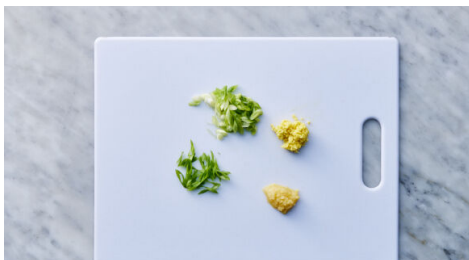
- microplane or grater
- medium saucepan
- rimmed baking sheet

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

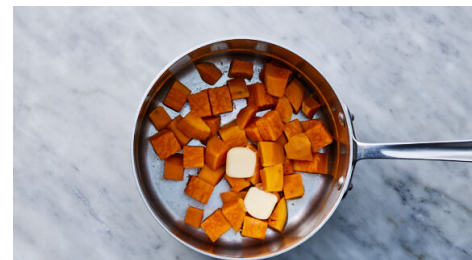
Calories 900kcal, Fat 46g, Carbs 94g, Protein 35g



1. Prep ingredients

Preheat oven to 425°F with rack in center.

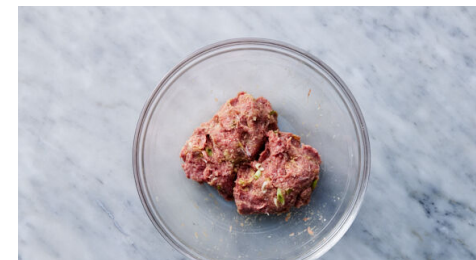
Finely grate **1 teaspoon each of ginger and garlic**. Thinly slice **scallions**, keeping whites and light greens separate from dark greens.



2. Boil sweet potatoes

Peel **sweet potatoes** and 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 **¼ cup cooking liquid**; drain potatoes, and return to saucepan with **2 tablespoons butter**. Cover to keep warm.



3. Make meatloaves

Meanwhile, in a medium bowl, combine **turkey, panko, ginger, garlic, scallion whites and light greens**, and **½ teaspoon salt**. Mix to combine. Divide into 2 meatloaves about ½-inch thick.

Add **miso paste** to **reserved potato cooking liquid** and whisk to combine.



4. Prep meatloves

Cut **broccoli** into 1-inch florets, if necessary. Drizzle one side of a rimmed baking sheet with **neutral oil**; place **meatloaves** on top. Divide **hoisin** between tops of the meatloaves and spread to evenly cover the top and sides.

On other side of baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt** and **pepper**.



5. Bake

Bake **meatloaves** and **broccoli** on center oven rack until broccoli is charred and meatloaves are cooked through, about 20 minutes.



6. Finish & serve

Mash **sweet potatoes** with a potato masher or fork. Add **miso liquid** and stir to combine. Season to taste with **salt** and **pepper**. Toss **broccoli** with **sesame oil** and **sesame seeds** directly on baking sheet.

Plate **mashed miso sweet potatoes** next to **meatloaves** and **broccoli**. Garnish with **scallion dark greens**. Enjoy!