

DINNERLY



Cranberry-Glazed Turkey Meatloaf with Mashed Potatoes & Peas



30-40min



2 Servings

Meatloaf and mashed potatoes get a seasonal makeover! We promise a few things here: a super moist personal portion, a crazy delicious cranberry glaze to spread on top of it (and everything else you'll ever eat), and the famed dinner duo (mashed potatoes and peas) served alongside! This calls for celebration on the last Thursday of EVERY month! We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 oz dried cranberries
- 2 potatoes
- 10 oz pkg ground turkey
- 1 oz panko ²
- 5 oz peas
- 1 pkt turkey broth concentrate

WHAT YOU NEED

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

TOOLS

- medium saucepan
- colander
- small saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 900kcal, Fat 45g, Carbs 90g, Protein 39g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower third. Finely chop **onion**. Finely chop **cranberries**. Peel **potatoes** and cut into 1-inch pieces. Place potatoes in a medium saucepan with enough **salted water** to cover by 1 inch. Bring potatoes to a boil and cook until tender, 8–10 minutes. Drain and return to saucepan off the heat.



2. Make cranberry sauce

Meanwhile, in a small saucepan, heat **1 tablespoon oil** over medium-high. Add **onions**; cook until golden, 2–3 minutes. Transfer to a bowl. To same saucepan, add **cranberries**, **½ cup water**, **1 tablespoon sugar**, and **1 tablespoon cooked onions**; bring to a simmer. Cook until sauce is thick and jammy, 6–8 minutes. Mash with a fork; transfer to a bowl. Wipe out saucepan; set aside.



3. Roast meatloaves

To bowl with **cooked onions**, add **turkey**, **panko**, **1 tablespoon oil**, **1 teaspoon salt**, and **½ teaspoon pepper**; gently knead to combine. Form into 2 (4-inch long) meatloaves. Place in a medium ovenproof skillet and roast on lower oven rack until just firm to the touch, 15–16 minutes. Remove meatloaves from oven and switch oven to broil.



4. Make veggie sides

Brush **meatloaves** with **sauce**; broil on upper oven rack until sizzling, 2–3 minutes. Meanwhile, heat **potatoes** over medium and mash with **¼ cup milk** and **2 tablespoons butter** until smooth consistency; season with **salt**. To reserved saucepan, add **peas**, **2 tablespoons water**, and **1 tablespoon butter**. Cook until heated through, about 3 minutes; season with **salt**.



5. Make gravy & serve

Transfer **meatloaves** to plates. Place same skillet over medium-high. Add **turkey broth packet** and **¼ cup water** and bring to a boil. Simmer, scraping browned bits from bottom of skillet, 1–2 minutes. Serve **cranberry-glazed meatloaves** with **mashed potatoes**, **peas**, and **any remaining cranberry sauce** alongside. Top **potatoes** with **gravy**. Enjoy!



6. Make it ahead!

Make the evening rush more manageable by mixing and shaping the meatloaves ahead of time. Store in a tightly sealed container in the fridge until you're ready to cook.