



Turkey Meatloaf & Green Beans

with Parsnip-Potato Mash



30-40min



2 Servings

Meatloaf with mashed potatoes is a guaranteed hit. We stuck to the classic, but with small tweaks to channel warming fall flavors. Here we season ground turkey with fresh sage and sweet shallots. We take it one step further, adding parsnips to creamy mashed potatoes. Snappy roasted green beans and gravy round out the autumn vibes.

What we send

- 2 Yukon gold potatoes
- 2 parsnips
- 1 shallot
- ¼ oz fresh sage
- ½ lb green beans
- 1 (10 oz) pkg ground turkey
- 2 pkts turkey broth concentrate
- 1 oz panko (use ¼ cup) ^{1,6}
- 2 pkts cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil
- 1 large egg ³
- butter ⁷
- all-purpose flour ¹

Tools

- medium saucepan
- medium skillet
- rimmed baking sheet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

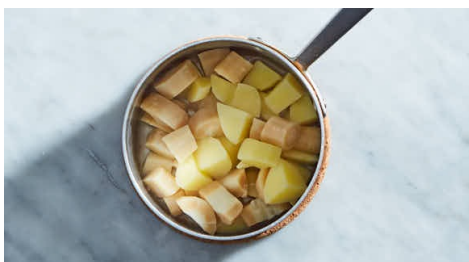
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 47g, Carbs 83g, Proteins 43g



1. Boil potatoes & parsnips

Preheat oven to 450°F with a rack in the upper third. Peel **potatoes** and **parsnips**; cut into 1-inch pieces. Transfer to a medium saucepan. Add enough cold **salted water** to cover by 1-inch. Cover and bring to a boil. Uncover and cook until vegetables are tender, 10-12 minutes. Drain and return to saucepan.



4. Roast meatloaves

On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil** and season with **a pinch each of salt and pepper**. Form **meatloaf mixture** into 2 (4-inch) long oval patties. Place meatloaves on baking sheet between the green beans and roast on upper oven rack until meatloaves are firm to the touch and reach 165°F internally, 15-20 minutes (watch closely as ovens vary).



2. Cook shallots

Finely chop **¼ cup shallot**. Pick **half of the sage leaves** from **stems**; finely chop, discarding stems. Trim stem ends from **green beans**. Heat **1 tablespoon oil** in a medium skillet over medium. Add chopped shallots and cook, stirring, until softened, about 2 minutes. Stir in chopped sage and cook until fragrant, about 1 minute.



5. Mash potatoes & parsnips

Meanwhile, return saucepan of **potatoes** and **parsnips** over medium heat and cook, stirring frequently, until pale, dry, and just beginning to break apart, 2-3 minutes. Add **all of the cream cheese** and **1 tablespoon butter**; mash with a fork or potato masher until smooth, stirring to incorporate. Season to taste with **salt** and **pepper**. Cover to keep warm.



3. Make meatloaf mixture

Transfer **sautéed shallots** to a large bowl and allow to cool slightly (reserve skillet for step 6). To the bowl, add **turkey**, **1 packet broth concentrate** (reserve remaining packet for step 6), **1 large egg**, **¼ cup panko**, **½ teaspoon salt**, and **a few grinds of pepper**; knead to combine.



6. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **1 tablespoon flour**; cook, stirring, until golden, 1-2 minutes. Slowly whisk in **1 cup water** and **reserved broth concentrate**; bring to a simmer. Cook, stirring, until gravy is thickened, 3-5 minutes. Season to taste with **salt** and **pepper**. Serve **meatloaves** with **mash**, **green beans**, and **gravy**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**