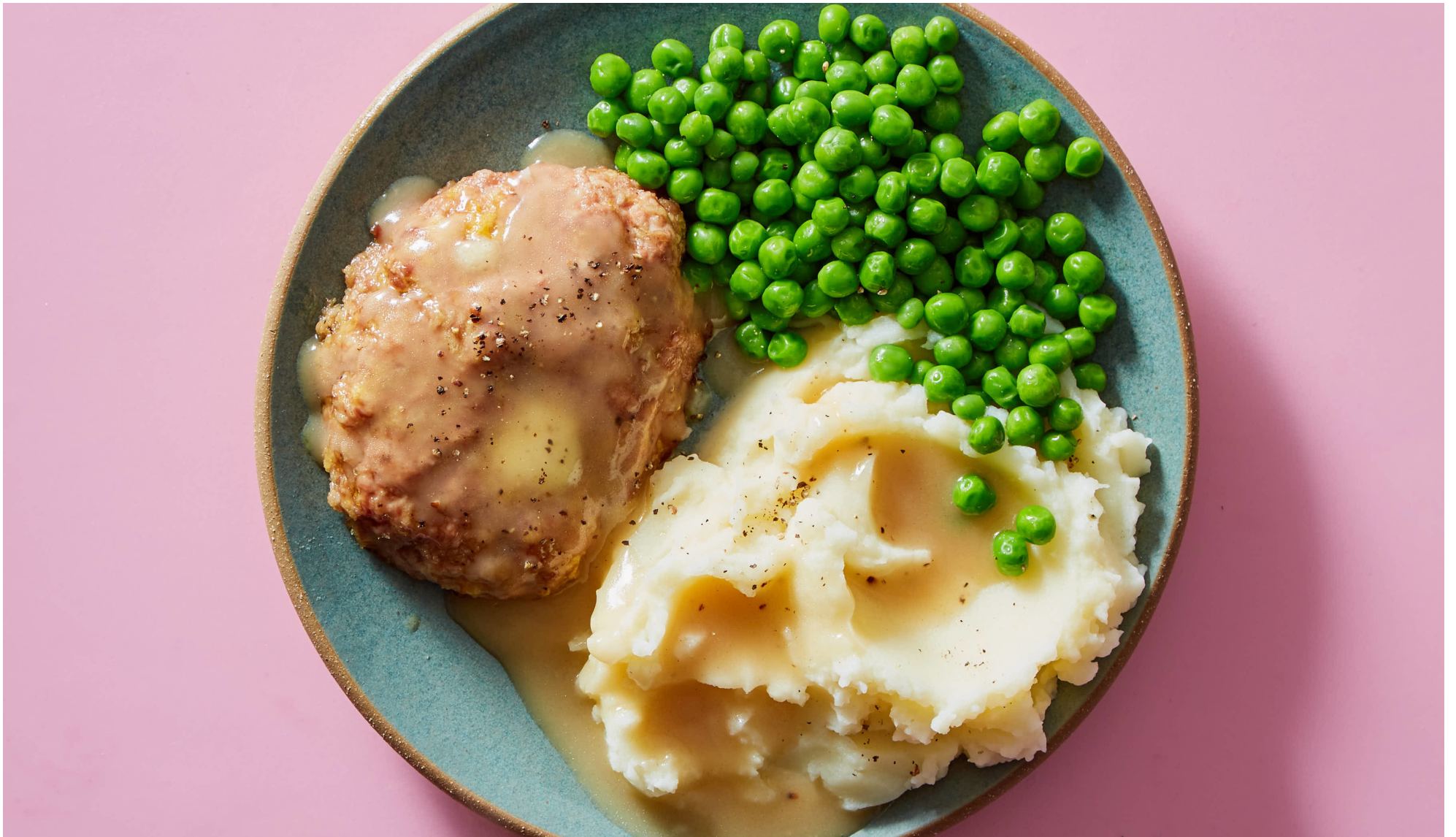


# DINNERLY



## Cheese-Stuffed Turkey Meatloaf with Peas & Mashed Potatoes



30-40min



2 Servings

Meatloaf summons all the warm and comforting feels thanks to its old-fashioned flavor. The sides are classic, too: creamy mashed potatoes, pan gravy, and peas. But this is Dinnerly, and we like to take things to the next level. We're swapping ground beef for turkey and stuffing it with fontina, because cheese-stuffed meatloaf is the new classic. We've got you covered!

## WHAT WE SEND

- 2 russet potatoes
- 2 oz shredded fontina <sup>7</sup>
- garlic
- 10 oz pkg ground turkey
- 2 oz panko (use ½ cup) <sup>1</sup>
- 1 pkt turkey broth concentrate
- 5 oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg yolk <sup>3</sup>
- olive oil
- all-purpose flour <sup>1</sup>
- butter <sup>7</sup>

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 880kcal, Fat 46g, Carbs 67g, Protein 52g



### 1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third. Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough **water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**; drain and return potatoes to saucepan off heat. Cover to keep warm.



### 4. Cook peas, mash potatoes

Melt **1 tablespoon butter** in a small skillet over medium-high. Add **peas**; cook, stirring, until warmed through, 2–3 minutes. Transfer to a bowl; cover to keep warm.

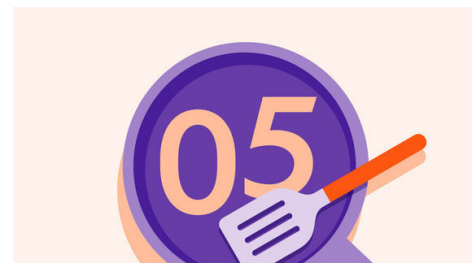
Return saucepan with **potatoes** to medium heat; add **1 tablespoon butter**. Mash with potato masher or fork until smooth. If dry, add **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



### 2. Season & shape meatloaf

Finely chop **½ teaspoon garlic**, then transfer to a medium bowl. Add **turkey**, **½ cup panko** (save rest for own use), **1 large egg yolk**, **½ teaspoon salt**, and **a few grinds of pepper**, stirring to combine.

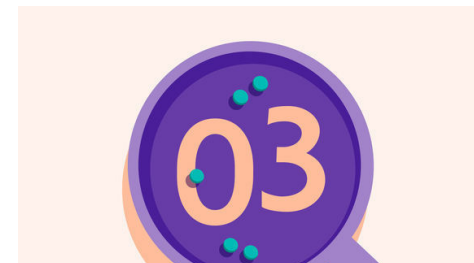
Divide **mixture** into 2 balls. Make an indentation in each ball, then fill with **fontina**. Press meat over cheese to make 2 (5-inch) **meatloaves**.



### 5. Make gravy & serve

Melt **1 tablespoon butter** in same skillet over medium-high. Slowly whisk in **broth**. Cook, whisking, until **gravy** is thickened and coats back of a spoon, 3–4 minutes.

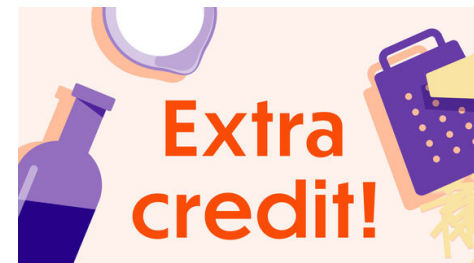
Serve **cheese-stuffed turkey meatloaves** with **peas** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



### 3. Bake meatloaf, make broth

Lightly **oil** a rimmed baking sheet. Transfer **meatloaves** to baking sheet and lightly drizzle tops with **oil**. Bake on upper oven rack until firm to the touch and cooked to an internal temperature of 165°F, 15–18 minutes.

In a liquid measuring cup, whisk together **turkey broth concentrate**, **¾ cup water**, and **1 tablespoon flour**.



### 6. Take it to the next level

Got some parsley and a lemon on hand? For a fresh pop, top it all off with a gremolata of chopped garlic and parsley combined with lemon zest. Throw chopped nuts like almonds or walnuts into the mix for a little crunch.