

DINNERLY



Turkey Meatloaf with Roasted Broccoli & Sweet Potato Mash



30-40min



2 Servings

Meatloaf is comfort on a plate, pure and simple. Served with roasted broccoli, and what else? Creamy mashed potatoes, of course! But, we're swapping russets for sweet potatoes, for a new spin on an old favorite. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- ½ lb broccoli
- garlic
- 1 pkt turkey broth concentrate
- 10 oz pkg ground turkey
- 1 oz pkt panko¹
- ¼ oz pkt poultry seasoning

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour¹
- 1 large egg²
- olive oil
- butter³

TOOLS

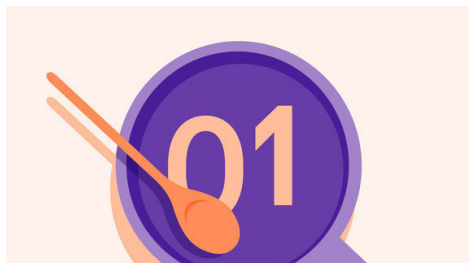
- small saucepan
- medium ovenproof skillet
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

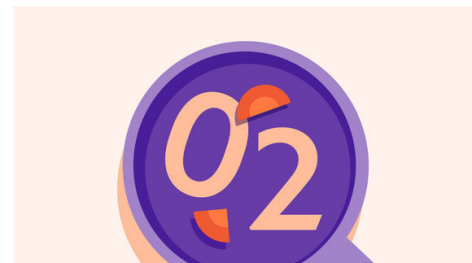
Calories 620kcal, Fat 31g, Carbs 51g, Protein 39g



1. Cook sweet potatoes

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

Peel **sweet potato**, then cut into 1-inch pieces. Place in a small saucepan with enough **salted water** to cover by 1 inch. Cover, bring to a boil, then uncover and cook until tender, 13–15 minutes. Drain and return sweet potatoes to saucepan. Remove from the heat and keep covered until step 5.

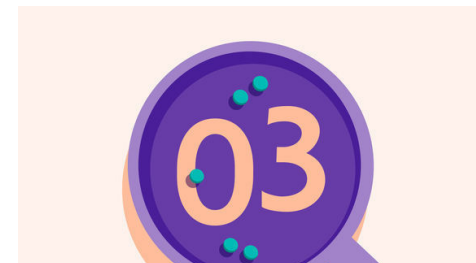


2. Prep broth & meatloaf

Meanwhile, trim ends from **broccoli**; cut crowns into 1-inch florets. Finely chop **2 teaspoons garlic**.

In a liquid measuring cup, stir to combine **broth concentrate**, **⅔ cup water**, and **2 teaspoons flour**.

In a medium bowl, mix to combine **turkey**, **panko**, **1½ teaspoons poultry seasoning**, **1 large egg**, **1 teaspoon chopped garlic**, **1 teaspoon salt**, and **a few grinds of pepper**.



3. Roast meatloaf & broccoli

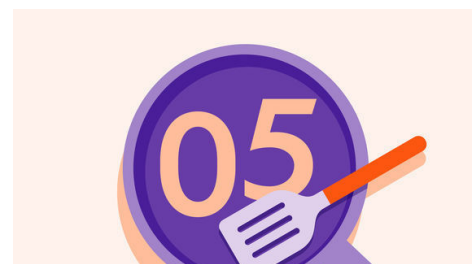
Form **turkey** into a 6-inch oval and place in a **lightly oiled** medium ovenproof skillet; drizzle with **oil**. Roast on upper oven rack for 10 minutes; remove from oven. Scatter **broccoli** around; drizzle with **oil** and season with **salt** and **pepper**. Roast on upper oven rack until meatloaf reads an internal temperature of 165°F, and broccoli is crisp-tender, about 15 minutes.



4. Make gravy

Transfer **meatloaf and broccoli** to a platter and cover to keep warm.

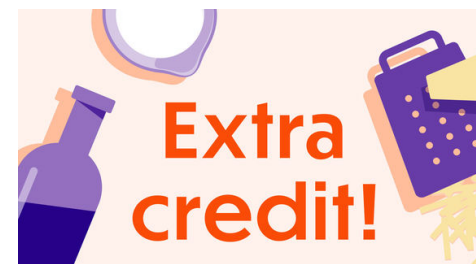
To same skillet over medium-high, add **2 teaspoons oil** and **remaining chopped garlic**; cook until garlic is sizzling, about 1 minute. Stir in **broth mixture**; bring to a simmer and cook, stirring occasionally, until **gravy** is slightly thickened, about 5 minutes.



5. Mash potatoes & serve

Return saucepan with **sweet potatoes** over medium heat. Add **2 tablespoons butter** and mash with a potato masher or fork until smooth; season to taste with **salt** and **pepper**.

Slice **turkey meatloaf** and serve with **roasted broccoli** and **sweet potato mash** alongside. Pour **gravy** over top. Enjoy!



6. Make it ahead!

Mix and shape the meatloaf ahead of time! Hold it in the fridge overnight, then take it out to come to room temperature before proceeding with step 3.