



## Cheesy Turkey Meatloaf

with Buttery-Garlic Bread & Green Leaf Salad



30min



2 Servings

We've taken a classic dish—meatloaf—and truly upped the ante. We start with ground turkey, onions, panko, eggs, and salt and pepper, then after roasting in the oven smothered with tomato sauce, we top the meatloaf with melty mozzarella cheese. It's served with toasty garlic bread and green leaf lettuce salad studded with yellow onions and plum tomatoes. This might just become your favorite meatloaf recipe.



## What we send

- garlic
- 14½ oz whole peeled tomatoes
- 1 medium yellow onion
- 1 oz panko <sup>1,6</sup>
- 10 oz pkg ground turkey
- ¾ oz Parmesan <sup>7</sup>
- 1 baguette <sup>1</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 10 oz green leaf lettuce
- 1 plum tomato

## What you need

- olive oil
- kosher salt & pepper
- 1 large egg <sup>3</sup>
- butter <sup>7</sup>
- red wine vinegar (or white wine vinegar)

## Tools

- medium saucepan
- medium baking dish
- box grater or microplane

## 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 950kcal, Fat 46g, Carbs 75g, Proteins 60g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **1 tablespoon garlic**. Use kitchen shears to cut **tomatoes** in the can until finely chopped. Halve and thinly slice **¼ cup onion**. Finely chop remaining onion. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add chopped onions and ¾ of the garlic. Cook, stirring, until softened, 3-4 minutes.



### 4. Make garlic bread

While **meatloaf** bakes, finely grate **Parmesan**. Split **baguette** horizontally and spread each cut side with **½ tablespoon butter**. Sprinkle **remaining garlic** and **half of the Parmesan** over top, and place on a sheet of foil. Bake on center oven rack until lightly browned and toasty, 5-8 minutes (watch closely as ovens vary).



### 2. Make sauce

Transfer **half of the cooked onions** to a medium bowl and reserve for step 3. Add **tomatoes and their juices** and a **generous pinch each of salt and pepper** to saucepan and cook over medium heat, stirring occasionally, until slightly thickened, about 5 minutes.



### 5. Add sauce & cheese

Slice **mozzarella**. Pour **tomato sauce** all over and around **meatloaf** and top with mozzarella. Return to center oven rack and bake until cheese is melted, 8-10 minutes.



### 3. Make meatloaf

Meanwhile, to **cooked onions** in the bowl, add **panko, turkey, 1 large egg, 1 teaspoon salt, and a few grinds of pepper**, and knead to combine. Form mixture into a 6-inch oval and place in a **lightly oiled** medium baking dish or ovenproof skillet. Drizzle with **oil**. Bake on center oven rack until browned and firm to the touch, 18-20 minutes.



### 6. Make salad & serve

Tear **half of the lettuce leaves** into bite-size pieces (save rest) and cut **tomato** into wedges; add to a medium bowl. Add **sliced onions, remaining Parmesan**, and **1 tablespoon each of vinegar and oil**, and toss to combine. Season with **salt and pepper**. Slice **meatloaf** and serve, spooning **sauce** over top, with **garlic bread** and **salad** alongside. Enjoy!