

Turkey Meatloaf

with Creamy Mashed Potatoes & Sautéed Snap Peas

Snap peas are a relatively recent addition to dinner tables. A new variety, they were cultivated to combine the most delicious parts of English peas and snow peas in a single vegetable. They're best in spring, when they're full of vivid flavor and satisfying crunch. We're pleased to be featuring them here. Sautéed lightly with garlic, they're a snappy side for our gourmet turkey meatloaf, made with panko breadcrumbs, Italian seasoning, ketchup and a savory trio of aromatics.



Ingredients

1½ Pounds Ground Turkey
10 Ounces Sugar Snap Peas
4 Cloves Garlic
2 Stalks Celery
1½ Pounds Yukon Gold Potatoes
1 Yellow Onion
1 Large Bunch Parsley

Knick Knacks

3 Tablespoons Butter
2 Teaspoons Italian Seasoning
½ Cup Panko Breadcrumbs
½ Cup Ketchup
¼ Cup Heavy Cream

Makes 4 Servings

About 655 Calories Per Serving

Cooking Time: 35 to 45 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp66

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Large dice the potatoes. Snap off the stem of each snap pea pod; pull off and discard the tough string that runs the length of the pod. Peel and mince the garlic. Peel and small dice the onion. Small dice the celery. Pick the parsley leaves off the stems; discard the stems.

2



Cook & mash the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 18 to 20 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot. Add the **butter** and **heavy cream**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.

3



Cook the aromatics:

While the potatoes cook, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium until hot. Add the **celery**, **onion** and **half the garlic**; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until softened and fragrant. Transfer to a bowl. Wipe out the pan.

4



Start the meatloaf:

While the potatoes continue to cook, add the **ground turkey**, **breadcrumbs**, **Italian seasoning** and **half the ketchup** to the bowl of cooked aromatics; season with salt and pepper. Mix to combine.

5



Finish the meatloaf:

On a lightly oiled sheet pan, form the **ground turkey mixture** into a 10-inch by 3-inch loaf. Spread the **remaining ketchup** on top. Bake 23 to 25 minutes, or until lightly browned and cooked through. Remove from the oven and set aside. Let rest for at least 5 minutes.

6



Sauté the snap peas & serve your dish:

While the meatloaf rests, in the same pan used to cook the aromatics, heat 1 tablespoon of olive oil on medium until hot. Add the **remaining garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **snap peas** and **1 tablespoon of water**. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened; season with salt and pepper to taste. Transfer to a serving dish. Slice the **rested meatloaf** into ½-inch pieces. Garnish the **sliced meatloaf** and **mashed potatoes** with the **parsley**. Enjoy!