

Guajillo & BBQ-Glazed Turkey Meatloaf

with Roasted Squash & Shishito Peppers

4 SERVINGS

40-50 MINS

 Blue Apron
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In this savory turkey meatloaf, we're coating it just before baking with a blend of our spicy guajillo pepper sauce and sweet barbecue sauce for rich flavor, then reserving some to garnish the finished dish.

Ingredients

- | | | | |
|--|-------------------------------------|---|-----------------------------|
|  | 18 oz Ground Turkey |  | 1 Delicata Squash |
|  | 1 Pasture-Raised Egg |  | 1 Red Onion |
|  | 1/4 cup Panko Breadcrumbs |  | 1 1/4 lbs Golden Potatoes |
|  | 1/3 cup Guajillo Chile Pepper Sauce |  | 2 Tbsps Raw Pepitas |
|  | 1 Tbsp Honey |  | 1 oz Sweet Piquante Peppers |
|  | 1/4 cup Barbecue Sauce |  | 6 oz Shishito Peppers |
| | |  | 1 Tbsp Mexican Spice Blend* |

*Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

Wellness at Blue Apron

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SmartPoints® value per serving



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DIABETES FRIENDLY

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600 CALORIES OR LESS

Hey, Chef! If you're trying to make this recipe diabetes friendly and meet the ADA nutrition guidelines for sodium, it is recommended that no additional salt be added to this recipe when prepared. This recipe is 450mg sodium per serving as packaged.

1 Prepare & roast the vegetables

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Line two sheet pans with foil.
- Cut off and discard the ends of the **squash**; halve lengthwise. Using a spoon, scoop out and discard the pulp and seeds, then cut crosswise into ½-inch pieces.
- Halve and peel the **onion**; cut into 1-inch-wide wedges, keeping the layers intact.
- Medium dice the **potatoes**.
- Transfer the **squash pieces**, **onion wedges**, **diced potatoes**, and **shishito peppers** to one sheet pan; drizzle with **2 tablespoons of olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until slightly tender when pierced with a fork. Leaving the oven on, remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **piquante peppers**.
- In a bowl, combine the **pepititas** and a **pinch of the spice blend**. Drizzle with **1 teaspoon of olive oil** and season with salt and pepper; stir to coat.
- In a separate bowl, combine the **guajillo chile sauce** and **barbecue sauce**. Taste, then season with salt and pepper if desired.



3 Form & bake the meatloaf

- Transfer **half the guajillo-barbecue sauce** to a separate bowl; set aside.
- Lightly oil the center of the foil of the remaining sheet pan with **1 teaspoon of olive oil**.
- In a large bowl, combine the **turkey**, **egg**, **breadcrumbs**, and **remaining spice blend**; season with salt and pepper. Gently mix to combine.



Step 3 continued:

- Transfer to the oiled portion of the foil. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches. Evenly top with the **remaining guajillo-barbecue sauce**.
- Bake 20 to 22 minutes, or until browned and cooked through.*
- Remove from the oven and let stand at least 2 minutes.

4 Finish the vegetables

- Carefully sprinkle the **seasoned pepitas** over the sheet pan of **roasted vegetables**.
- Return to the oven and roast 5 to 7 minutes, or until the vegetables are browned and tender when pierced with a fork.
- Remove from the oven.



5 Slice the meatloaf & serve your dish

- Meanwhile, transfer the **baked meatloaf** to a cutting board; carefully slice cross-wise.
- Serve the **sliced meatloaf** with the **finished vegetables and pepitas**. Top the meatloaf with the **reserved guajillo-barbecue sauce**. Top the vegetables with the **chopped piquante peppers** and drizzle with the **honey** (kneading the packet before opening). Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 580, Total Carbohydrates: 60g, Dietary Fiber: 8g, Added Sugars: 10g, Total Fat: 24g, Saturated Fat: 5g, Protein: 35g, Sodium: 810mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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