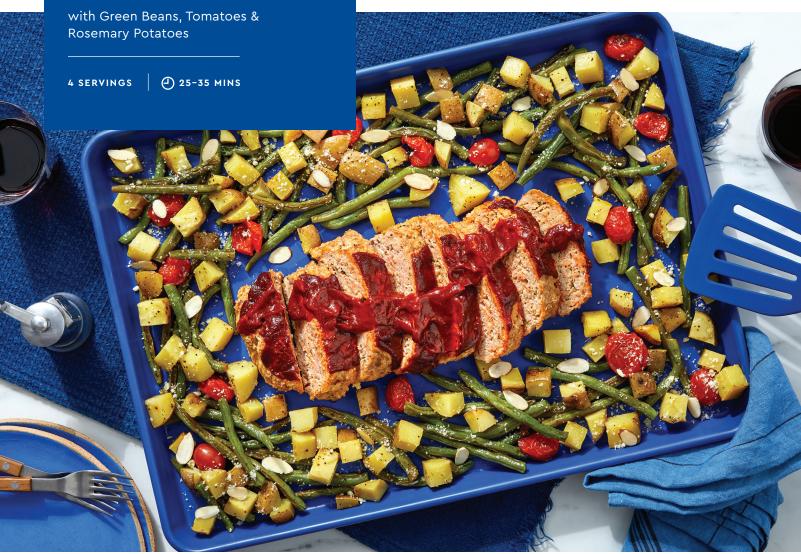
Sheet Pan Turkey & Ricotta Meatloaf





F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients



18 oz Ground Turkey 🕞



🕯 ¾ lb Green Beans



1 cup Part-Skim Ricotta Cheese



1 Tbsp Red Harissa



2 Tbsps Sliced **Roasted Almonds**



18 oz Ground Pork 🔄



4 oz Grape Tomatoes



1/4 cup Grated Parmesan Cheese



1 Tbsp Red Wine Vinegar



1 Tbsp Weeknight Hero Spice Blend¹



1 1/4 lbs Golden or **Red Potatoes**



1 bunch Rosemary



1/4 cup Panko **Breadcrumbs**



3 Tbsps Ketchup









SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to

Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your SmartPoints may differ from what's above.

To learn more about WW and SmartPoints visit ww.com. The WW logo, SmartPoints and m_0 WW are the trademarks of WW international, Inc. and are used under license by Blue Apron, LLC.

^{1.} Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

^{*}Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting SmartPoints? Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- Cut off and discard any stem ends from the green beans.
- In a bowl, combine harissa paste and ketchup. Season with salt and pepper.



2 Form the meatloaf

- Evenly coat the center of a sheet pan with 1 tablespoon of olive oil.
- In a large bowl, combine the turkey, ricotta, breadcrumbs, spice blend, and half the parmesan. Season with salt and pepper. Using your hands, gently mix until just combined.



- Transfer to the oiled portion of the sheet pan. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Transfer half the spicy ketchup to a separate bowl and set aside for serving.
- Evenly top the meatloaf with the remaining spicy ketchup.



CUSTOMIZED STEP 2 If you chose Ground Pork

- Form the meatloaf as directed, using the **pork** (instead of turkey).

3 Roast the meatloaf & potatoes

- In a large bowl, combine the diced potatoes and whole rosemary sprigs. Drizzle with 2 tablespoons of olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer around the meatloaf.
- · Roast 22 to 26 minutes, or until the potatoes are tender when pierced with a fork and the meatloaf is cooked through.*



- Remove from the oven. Transfer the roasted meatloaf to a cutting board and let rest at least 2 minutes.
- Carefully discard the rosemary sprigs.

4 Roast the green beans & tomatoes

- Meanwhile, place the green beans and tomatoes on a separate sheet pan.
- Drizzle with 1 tablespoon of olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer.



• Taste, then season with salt and pepper if desired.

5 Slice the meatloaf & serve your dish

- Carefully slice the rested meatloaf crosswise.
- Serve the sliced meatloaf with the roasted potatoes and roasted green beans and tomatoes. Top the meatloaf with the reserved spicy ketchup. Garnish the vegetables with the remaining parmesan and almonds. Enjoy!



*An instant-read thermometer should register 165°F for turkey and 160°F for pork.

