

Sheet Pan Turkey & Ricotta Meatloaf

with Green Beans, Tomatoes & Rosemary Potatoes

4 SERVINGS



25-35 MINS


 **Blue Apron**
blueapron.com




 IF 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 Paste

 2 Tbsps Sliced Roasted Almonds


 18 oz Ground Pork 

 4 oz Grape Tomatoes


 ¼ cup Grated Parmesan Cheese


 1 Tbsp Red Wine Vinegar

 1 Tbsp Weeknight Hero Spice Blend¹

 1 ¼ lbs Golden or Red Potatoes

 1 bunch Rosemary

 ¼ cup Panko Bread crumbs

 3 Tbsps Ketchup

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



13 13 10

SmartPoints® value per serving
(as packaged)



Scan this barcode in your WW app to track SmartPoints. 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 www.ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

Learn more at blueapron.com/pages/wellness

1 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.



This recipe was designed for easier cleanup—no extra prep bowls needed!

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.
- Roast 11 to 13 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Evenly top with the **vinegar** and carefully toss to combine.
- 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.