

Sheet Pan Turkey & Ricotta Meatloaf

with Green Beans, Tomatoes & Rosemary Potatoes

4 SERVINGS

⌚ 35-45 MINS

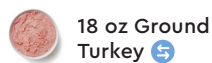
 **Blue Apron**
blueapron.com



🔄 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

Customized ingredients



18 oz Ground Turkey 🔄

SWAPPED FOR:



18 oz Ground Beef 🔄



2 cloves Garlic



1 Tbsp Calabrian Chile Paste



1 Tbsp Capers



1 1/4 lbs Potatoes



4 oz Grape Tomatoes



1/2 cup Part-Skim Ricotta Cheese



1 Tbsp Red Wine Vinegar



1/4 cup Panko Breadcrumbs



3/4 lb Green Beans



1 bunch Rosemary



1/4 cup Grated Parmesan Cheese



3 Tbsps Ketchup



1 Tbsp Weeknight Hero Spice Blend¹

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
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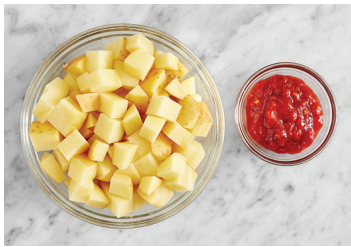
Cook along on the app



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1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**; place in a large bowl.
- In a separate bowl, combine the **ketchup** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



2 Form the meatloaf

- Line a sheet pan with foil; evenly coat the center of the foil with **1 tablespoon of olive oil**.
- In a large bowl, combine the **turkey, ricotta, breadcrumbs, capers, 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 Beef

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

3 Roast the meatloaf & potatoes

- To the bowl of **diced potatoes**, add the **whole rosemary sprigs**. Drizzle with **2 tablespoons of olive oil** and season with salt and pepper. Toss to coat.
- Transfer to the sheet pan; arrange in an even layer around the **meatloaf**.
- Roast 28 to 32 minutes, or until the potatoes are tender when pierced with a fork and the meatloaf is cooked through.*



Step 3 continued:

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

CUSTOMIZED STEP 3 If you chose Ground Beef

- Follow the directions in Step 3, but roast 20 to 24 minutes, or until the potatoes are tender when pierced with a fork and the meatloaf is cooked through.*

4 Prepare & cook the vegetables

- Meanwhile, cut off and discard any stem ends from the **green beans**.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Once the meatloaf and potatoes have roasted about 20 minutes, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **halved tomatoes and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the tomatoes are slightly softened.
- Add the **vinegar** (carefully, as the liquid may splatter) and **2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until most of the liquid has cooked off.
- Turn off the heat. 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 **cooked vegetables**. Top the meatloaf with the **reserved spicy ketchup**. Garnish the potatoes with the **remaining parmesan**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for turkey and 160°F for beef.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
Blue Apron, LLC, New York, NY 10005

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