

Sweet Chili Meatloaf



BBQ Turkey
Meatloaf
Sandwiches



MEAL PREP Family Bundle

Beef & Turkey

4 servings of each:

Sweet Chili Meatloaf
with Rice & Vegetables

**BBQ Turkey Meatloaf
Sandwiches**
with Salsa Verde Veggies & Potatoes

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



5 min

UNBOX + PLAN



60 min

PREP + COOK



5 min

FINISH + SERVE



These recipes
were designed to
reheat. See the
Stop + Store section
on the last page
for more info.

Wine pairings available from blueapron.com/wine



Serve the beef dish with Blue Apron wine that has this symbol based on its flavor profile.



Serve the turkey dish with Blue Apron wine that has this symbol based on its flavor profile.



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Spatula, Wooden Spoon, 2 Sheet Pans, 1 Large Pot, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes

2
Red Onions2
Bell Peppers½ lb
Grape Tomatoes1 ¼ cups
Panko
Breadcrumbs1 cup
Part-Skim
Ricotta Cheese2 Tbsps
Vegetarian
Worcestershire
Sauce1 Tbsp
Weeknight Hero
Spice Blend¹

Sweet Chili Meatloaf

18 oz
Ground Beef1 cup
Long Grain
White Rice½ cup
Asian-Style
Sautéed Aromatics½ cup
Crispy Onions3 Tbsps
Ketchup3 Tbsps
Sesame Ginger
Dressing¼ cup
Sweet Chili
Sauce1 Tbsp
Sweet White
Miso Paste3 Tbsps
Soy Glaze1 tsp
Black & White
Sesame Seeds

BBQ Turkey Meatloaf Sandwiches

18 oz
Ground Turkey4
Small Baguettes1 ¼ lbs
Potatoes3 oz
Pickle Chips4 oz
White Cheddar
Cheese1 Tbsp
Dijon Mustard1 ½ Tbsps
Maple Syrup2 Tbsps
Mayonnaise½ cup
Barbecue Sauce⅓ cup
Salsa Verde

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

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice.
- Halve, peel, and medium dice the **onions**.
- Halve the **tomatoes**.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **sweet chili sauce** and **ketchup**.
- In a separate bowl, combine the **barbecue sauce**, **maple syrup**, and **mustard**.
- In a separate bowl, combine the **soy glaze**, **miso paste**, and **sesame ginger dressing**.
- In a separate bowl, combine the **salsa verde** and **mayonnaise**.

**2 Cook the rice**

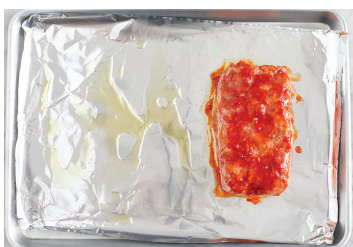
- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Stir in the **sautéed aromatics**.

**3 Roast the potatoes**

- Meanwhile, line two sheet pans with foil.
- Transfer the **diced potatoes** to one sheet pan. Drizzle with **olive oil**.
- Roast 22 to 26 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired.

**4 Form the beef meatloaf**

- Meanwhile, transfer **half the sweet chili ketchup** to a separate bowl and set aside for serving.
- Evenly coat the foil of the remaining sheet pan with a drizzle of **olive oil**.

**Step 4 continued:**

- In a large bowl, combine the **beef**, **half the weeknight hero spice blend**, **half the ricotta**, **half the worcestershire sauce**, and **half the breadcrumbs**; season with salt and pepper. Gently mix to combine.
- Transfer to one side of the remaining sheet pan. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top the meatloaf with the **remaining sweet chili ketchup**.

5 Form the turkey meatloaf & roast the meatloaves

- Transfer **half the BBQ sauce** to a separate bowl and set aside for serving.
- In a separate, large bowl, combine the **turkey**, **remaining weeknight hero spice blend**, **remaining ricotta**, **remaining worcestershire sauce**, and **remaining breadcrumbs**; season with salt and pepper. Gently mix to combine.
- Transfer to the other side of the sheet pan of **beef meatloaf**. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top the turkey meatloaf with the **remaining BBQ sauce**.
- Roast the meatloaves 20 to 22 minutes, or until browned and cooked through.* Remove from the oven. Let rest at least 2 minutes.

**6 Cook the vegetables**

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced peppers** and **diced onions**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.
- Add the **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Turn off the heat.

**7 Finish the rice & vegetables**

- Transfer **half the cooked vegetables** to the pot of **cooked rice**; add the **soy-miso sauce** and stir to combine. Taste, then season with salt and pepper if desired.
- Transfer the **remaining cooked vegetables** to the bowl of **roasted potatoes**; add the **creamy salsa verde** and stir to combine. Taste, then season with salt and pepper if desired.



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

Sweet Chili
MeatloafBBQ Turkey Meatloaf
Sandwiches

Sweet Chili Meatloaf

- Transfer the **rested beef meatloaf** to a cutting board. Carefully slice crosswise.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the meatloaf

- Serve the **sliced beef meatloaf** with the **finished rice**. Top the meatloaf with the **reserved sweet chili ketchup**. Garnish with the **sesame seeds** and **crispy onions**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the beef meatloaf for later, heat the **finished beef meatloaf, rice, and vegetables** in the microwave 1 to 2 minutes, or until heated through.

Finish and serve as directed. Enjoy!

BBQ Turkey Meatloaf Sandwiches

- Transfer the **rested turkey meatloaf** to a cutting board. Carefully slice crosswise.
- Halve the **baguettes**.



STOP + STORE

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Finish & serve the sandwiches

- Line a sheet pan with foil. Place the **halved baguettes**, cut side up on the sheet pan. Evenly top with the **grated cheese**. Toast 7 to 9 minutes, or until the cheese is melted and the baguettes are lightly browned.
- Assemble the sandwiches using the **cheesy baguettes, sliced turkey meatloaf, reserved BBQ sauce, and pickle chips**. Serve the **sandwiches** with the **finished salsa verde vegetables**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the turkey meatloaf for later, preheat the oven to 450°F and toast the baguettes as directed.

Heat the **finished turkey meatloaf and vegetables** in the microwave 1 to 2 minutes, or until heated through.

Assemble and serve as directed. Enjoy!

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).

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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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