

Sheet Pan Italian Turkey Meatloaf Sandwich

with Spicy Tomato Mayo & Cauliflower

4 SERVINGS | 35-45 MINS



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

Ingredients

Customized ingredients


 18 oz Ground Turkey 

SWAPPED FOR:

 18 oz Ground Beef 

 1/3 cup Mirepoix

 4 oz Shredded Fontina Cheese

 1 Tbsp Italian Seasoning¹


 4 Sandwich Rolls

 1 Lemon

 1/4 cup Mayonnaise

 1/4 cup Grated Parmesan Cheese

 1 head Romanesco Cauliflower

 1 1/4 cups Panko Bread crumbs

 3 Tbsps Ketchup

 1 Tbsp Calabrian Chile Paste



Serve with Blue Apron wine that has this symbol
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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cauliflower**; cut into small florets. Place in a large bowl; drizzle with **olive oil** and season with salt and pepper. Toss to coat.
- 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.



2 Form & start the meatloaf

- Transfer **half the spicy ketchup** to a separate bowl; set aside.
- In a large bowl, combine the **turkey, breadcrumbs, mirepoix, and Italian seasoning**; season with salt and pepper. Gently mix to combine.
- Transfer to one side of a sheet pan. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches. Evenly top with the **remaining spicy ketchup**.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pans with foil.

CUSTOMIZED STEP 2 If you chose Ground Beef

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

3 Roast the meatloaf & cauliflower

- Reserving the bowl, carefully add the **seasoned cauliflower** to the other side of the sheet pan of **partially roasted meatloaf**.
- Roast 14 to 18 minutes, or until the cauliflower is tender when pierced with a fork and the meatloaf is cooked through.*
- Carefully transfer the **roasted meatloaf** to a cutting board; let rest at least 2 minutes.
- Transfer the **roasted cauliflower** to the reserved bowl.



4 Prepare & toast the rolls

- Meanwhile, halve the **rolls**. Using your hands, scoop the soft bread out of the inside of the rolls.
- Transfer to a separate sheet pan, cut side up.
- Evenly divide the **fontina** between the top halves.
- Toast in the oven 6 to 8 minutes, or until lightly browned around the edges and the cheese is melted.
- Remove from the oven.



5 Prepare the remaining ingredients

- Meanwhile, to the bowl of **reserved spicy ketchup**, add the **mayonnaise**; stir to combine. Taste, then season with salt and pepper if desired.
- Quarter and deseed the **lemon**.



6 Finish & serve your dish

- To the bowl of **roasted cauliflower**, add the **juice of 2 lemon wedges** (you will have extra) and **half the parmesan**; toss to coat. Taste, then season with salt and pepper if desired.
- Carefully slice the **rested meatloaf** crosswise into 8 equal-sized pieces.
- Assemble the sandwiches using the **toasted rolls, sliced meatloaf, and spicy mayo**.
- Serve the **sandwiches** with the **dressed cauliflower** on the side. Garnish the cauliflower 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.

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