

# Romesco Turkey Meatloaf

with Mashed Potatoes & Roasted Green Beans

4 SERVINGS

40-50 MINS

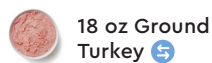
 **Blue Apron**  
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients



18 oz Ground Turkey 

SWAPPED FOR:



18 oz Ground Pork 



2 cloves Garlic



1/4 cup Mayonnaise



1 Tbsp Smoky Spice Blend<sup>1</sup>



1 1/4 cups Panko Breadcrumbs



6 oz Green Beans



1 oz Balsamic-Marinated Cipolline Onions



6 Tbsps Romesco Sauce<sup>2</sup>



1 1/4 lbs Potatoes



1 Sweet or Yellow Onion



3 Tbsps Ketchup



1/3 cup Chicken Bone Broth



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder <sup>2</sup> contains almonds  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the romesco ketchup

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In a large bowl, combine **breadcrumbs** and **broth**. Set aside to rehydrate at least 10 minutes.
- Halve, peel, and small dice the **sweet or yellow onion**.
- Cut off and discard any stem ends from the **green beans**.
- Medium dice the **potatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **cipolline onions**.
- In a bowl, combine the **romesco sauce** and **ketchup**. Season with salt and pepper.



## 2 Cook the onion

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Transfer to the bowl of **rehydrated breadcrumbs**.
- Wipe out the pot and refill  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.



## 3 Form & start the meatloaf

- Line a sheet pan with foil.
- Transfer **half the romesco ketchup** to a separate bowl and set aside.
- Lightly oil the center of the foil.
- To the bowl of **breadcrumbs and onion**, add the **turkey** and **half the spice blend**. Season with salt and pepper. Gently mix to combine.
- Transfer to the oiled portion of the foil. Shape into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly top with the **remaining romesco ketchup**.
- Roast 7 minutes. Leaving the oven on, remove from the oven.



### CUSTOMIZED STEP 3 If you chose Ground Pork

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

## 4 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** and **chopped garlic** to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add a drizzle of **olive oil**. Season with salt and pepper.
- Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.



## 5 Roast the meatloaf & green beans

- Meanwhile, in a bowl, combine the **green beans** and a drizzle of **olive oil**; season with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra). Toss to coat.
- Transfer to the sheet pan of **partially roasted meatloaf**; arrange in an even layer around the edges.
- Roast 13 to 15 minutes, or until the green beans are tender when pierced with a fork and the meatloaf is cooked through.\*
- Remove from the oven and let rest at least 2 minutes.



## 6 Finish & serve your dish

- To the bowl of **reserved romesco ketchup**, add the **mayonnaise**; stir to combine.
- Transfer the **rested meatloaf** to a cutting board; carefully slice crosswise.
- To the sheet pan of **roasted green beans**, add the **chopped cipolline onions**. Stir to combine.
- Serve the **sliced meatloaf** with the **mashed potatoes** and **finished green beans**. Top the meatloaf with the **creamy romesco ketchup**. Enjoy!



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

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Food safety handling information: [blog.blueapron.com/foodsafety](http://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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