

Soy-Glazed Turkey Meatloaf

with Sesame Roasted Potatoes & Cauliflower

4 SERVINGS

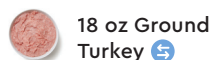
⌚ 45-55 MINS


 **Blue Apron**
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Ingredients*

Customized ingredients



18 oz Ground Turkey 

SWAPPED FOR:



18 oz Ground Beef 



½ cup Panko Bread crumbs



1 ¼ lbs Potatoes



1 head Romanesco Cauliflower



3 Tbsps East Asian-Style Sautéed Aromatics



1 Tbsp Sesame Oil



3 Tbsps Soy Glaze



¼ cup Hoisin Sauce



1 Tbsp Sambal Oelek



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- In a bowl, combine the **soy glaze**, **hoisin sauce**, and as **much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine.



2 Season the vegetables

- Place the **diced potatoes** and **cauliflower florets** on a sheet pan.
- Top with the **sesame oil** and a drizzle of **olive oil**; season with salt and pepper.
- Toss to coat and arrange in an even layer around the edges of the sheet pan.



For easier cleanup, line your sheet pan with foil.

3 Form & roast the meatloaf

- In a large bowl, combine the **turkey**, **breadcrumbs**, **sautéed aromatics**, and **half the glaze**. Season with salt and pepper; gently mix to combine.
- Transfer to the center of the sheet pan of **seasoned vegetables**. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches.



Step 3 continued:

- Evenly spread or brush the **remaining glaze** onto the prepared meatloaf.
- Roast 22 to 26 minutes, or until the vegetables are tender when pierced with a fork and the meatloaf is browned and cooked through.*
- Remove from the oven.
- Transfer the **roasted meatloaf** to a cutting board; let rest at least 2 minutes.



CUSTOMIZED STEP 3 If you chose Ground Beef

- In a large bowl, combine the **beef**, **breadcrumbs**, **sautéed aromatics**, and **half the glaze**. Season with salt and pepper; gently mix to combine.
- Transfer to the center of the sheet pan of **seasoned vegetables**. Shape the mixture into a tightly packed loaf, about 10 inches by 3 inches.
- Evenly spread or brush the **remaining glaze** onto the prepared meatloaf.
- Roast 20 to 22 minutes, or until the vegetables are tender when pierced with a fork and the meatloaf is browned and cooked through.*
- Remove from the oven.
- Transfer the **roasted meatloaf** to a cutting board; let rest at least 2 minutes.

4 Slice the meatloaf & serve your dish

- Carefully slice the **rested meatloaf** crosswise.
- Serve the **sliced meatloaf** with the **roasted vegetables**. Garnish the meatloaf with the **sesame seeds**. Enjoy!



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

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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