



DINNERLY



Glazed Turkey Meatloaf with Olive Oil Mashed Potatoes

 30-40min  4 Servings

We've given meatloaf and mashed potatoes a seasonal makeover! We promise a few things here: a super moist personal portion, a crazy delicious cranberry glaze to spread on it (and everything else you'll ever eat), and the famed dinner duo of mashed potatoes and peas! This calls for celebration on the last Thursday of EVERY month! We've got you covered!

WHAT WE SEND

- peas
- shallot
- ground turkey
- Yukon gold potatoes
- dried cranberries

WHAT YOU NEED

- butter ⁷
- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

- colander
- large ovenproof skillet
- medium saucepan
- small saucepan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 735.0kcal, Fat 36.6g, Proteins 42.4g, Carbs 61.4g



1. Prep ingredients

Preheat oven to 450°F. Trim ends from **shallot**, then peel and finely chop. Finely chop **cranberries**. Peel **potatoes** and cut into 1-inch pieces. Place potatoes in a medium saucepan with enough **salted water** to cover by 1-inch (set aside until step 4).



2. Make cranberry sauce

In a small saucepan, heat **1 tablespoon oil** over medium-high. Add **shallots**, cook until golden, 2–3 minutes. Transfer to a bowl. To same saucepan, add **cranberries**, **¾ cup water**, **2 tablespoons sugar**, and **1 tablespoon cooked shallot**, bring to a simmer. Cook until thick and jammy, 6–8 minutes. Mash cranberries with fork; transfer sauce to small bowl.



3. Make meatloaves

To bowl with **cooked shallots**, add **turkey**, **panko**, **2 tablespoons oil**, **1½ teaspoon salt**, and **½ teaspoon pepper**; knead to combine. Form into **4 (4-inch long) oval meatloaves**. Transfer to an ovenproof skillet; roast until just firm to touch, 15–16 minutes. Remove from oven; preheat broiler. Brush meatloaves lightly with sauce; broil until sizzling, 2-3 minutes.



4. Make veggie sides

As meatloaves cook, bring **potatoes** to a boil and cook until tender, about 10 minutes. Drain and transfer to a bowl; wipe out saucepan. Add **¼ cup oil**, and **1 teaspoon salt** to the **potatoes** and mash well. Add **peas** to same saucepan along with **¼ cup water** and **2 tablespoons butter**. Cook until heated through; season to taste with **salt**.



5. Make gravy & serve

Transfer **meatloaves** to plates. Place same skillet over medium-high. Add **½ cup water** and bring to a boil. Simmer, scraping brown bits from bottom of skillet, until liquid is reduced to **¼ cup**, 1-2 minutes. Serve **meatloaves** with **mashed potatoes**, **peas**, and **remaining cranberry sauce** alongside. Top **potatoes** with **gravy**. Enjoy!



6. Make it ahead!

Get some time back during the evening rush by making the meatloaf mix and shaping them ahead of time. Hold them in a tightly sealed container in the fridge until you're ready to cook.