

# DINNERLY



## Skillet Turkey Meatloaf with Roasted Sweet Potatoes & Peas

 20-30min  4 Servings

We love that famous expression—home is where the meatloaf is. Totally sums up our feelings about the iconic comfort food. We even have it stitched into a throw pillow. This leaner turkey version is whipped up in a skillet and served with roasted sweet potatoes and peas. We've got you covered!

#### WHAT WE SEND

- sweet potatoes
- peas
- ground turkey
- yellow onion
- smoked paprika

#### WHAT YOU NEED

- 2 large eggs
- butter <sup>7</sup>
- ketchup
- kosher salt & ground pepper
- olive oil

#### TOOLS

- large nonstick skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 570.0kcal, Fat 30.0g, Proteins 33.0g, Carbs 42.0g



#### 1. Roast sweet potatoes

Preheat oven to 425°F with rack in the center. Peel and finely chop  $\frac{1}{2}$  the onion; cut rest into 1-inch slices. Scrub **sweet potato**, quarter lengthwise, then cut into across 1-inch pieces. On a baking sheet, toss potatoes and **sliced onions** with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Roast until golden brown and tender, about 25 minutes.



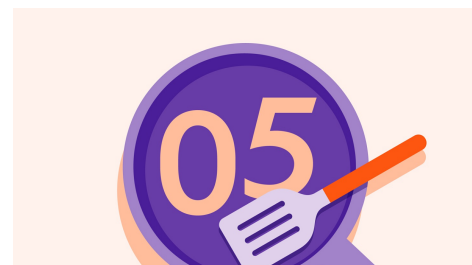
#### 4. Cook peas

Melt **2 tablespoons butter** in same skillet over medium-high. Add **peas** and **a pinch each salt and pepper**, and cook until peas are heated through and tender, 2–3 minutes.



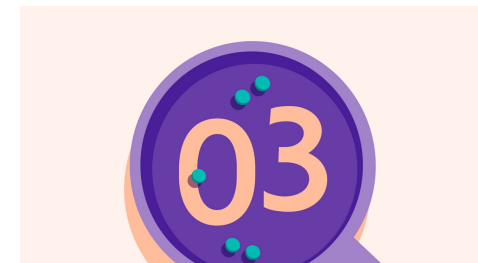
#### 2. Cook onion

While **sweet potatoes** roast, heat **1 tablespoon oil** in a large non stick skillet over medium high. Add **chopped onions** and cook until lightly browned and softened, about 3 minutes. Add **2 teaspoons smoked paprika** (save rest for step 5) and cook, about 30 seconds more.



#### 5. Finish & serve

Serve **meatloaf** alongside **sweet potatoes** and **peas**. If desired, stir **remaining smoked paprika** into  $\frac{1}{2}$  cup ketchup and serve on the side for dipping. Enjoy!



#### 3. Cook meatloaf

In a medium bowl, combine **turkey**, **panko**, **onion mixture**, **2 large eggs**, and **1 teaspoon salt**. Using wet hands, shape into 8 thin (4-inch) patties. Heat **1 tablespoon oil** in same skillet over medium high. Working in batches, add **meatloaves** and cook until golden brown, crisp, and cooked through, 2–3 minutes per side. Transfer to a plate. Rinse and dry skillet.



#### 6. Make it ahead!

Mix and shape the meatloaf patties ahead of time and hold them in the fridge until ready to cook!