

Romesco Turkey Meatloaf

with Mashed Potatoes & Roasted Green Beans

4 SERVINGS

40-50 MINS

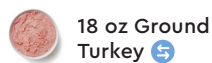
 **Blue Apron**
blueapron.com




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

Ingredients

Customized ingredients



18 oz Ground Turkey 

SWAPPED FOR:



18 oz Ground Beef 



2 cloves Garlic



1/4 cup Mayonnaise



1 Tbsp Smoky Spice Blend¹



1 1/4 cups Panko Breadcrumbs



6 oz Green Beans



1 oz Balsamic-Marinated Cipolline Onions



6 Tbsps Romesco Sauce²



1 1/4 lbs Potatoes



1 Yellow Onion



3 Tbsps Ketchup



1/3 cup Chicken Bone Broth



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



14 - 17

PersonalPoints™ range per serving

Now your Points value is personalized to YOU! It could be between 14-17 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

To learn more about the (NEW!) WW PersonalPoints™ program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

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

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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 **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 yellow 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.



4 Cook & mash the potatoes

- Form and start the meatloaf as directed, using the **beef** (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 Bake 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 12 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 the meatloaf stand 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 pan of **roasted green beans**, add the **chopped cipolline onions**. Carefully 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 beef.