



Mini Turkey Meatloaves

with Orange Cranberry Sauce

30 Minutes



Minced Turkey



Dried Cranberries



Panko Breadcrumbs



Yellow Potato



Sour Cream



Chives



Garlic



Shallot



Broccoli, florets



Thyme



Baby Spinach



Navel Orange

HELLO CRANBERRIES

Juicy, tart and the perfect pairing for savoury turkey

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 baking sheets, medium bowl, colander, measuring spoons, potato masher, medium pot, parchment paper, small pot, large non-stick pan

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Dried Cranberries	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Yellow Potato	360 g	720 g
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	14 g
Garlic	6 g	12 g
Shallot	50 g	100 g
Broccoli, florets	227 g	454 g
Thyme	7 g	7 g
Navel Orange	1	2
Baby Spinach	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then mince the **shallot**. Peel, then mince or grate **garlic**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from the stems. Thinly slice **chives**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then the **spinach, shallots, garlic and thyme**. Cook, stirring often, until **spinach** has wilted, 2-3 min. (**NOTE:** Once wilted, let spinach mixture cool, off for 2-3 min.)



Roast broccoli

While the **meatloaves** roast, cut the **broccoli** into bite-sized pieces. Toss the **broccoli** with **1 tbsp oil** (dbl for 4 ppl) on another baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until **broccoli** is golden-brown and tender, 8-10 min.



Cook potatoes

While **spinach** cools, cut the **potatoes** into ½-inch pieces. Combine **potatoes, 1 tsp salt** and enough **water** to cover (approx. 1 inch) in a medium pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Cook orange cranberry sauce

While **broccoli** roasts, juice the **orange**. Heat a small pot over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then the **cranberries, 1 tbsp water** (dbl for 4 ppl) and **orange juice**. Cook, stirring often, until thick and bubbly, 3-4 min.



Roast meatloaves

Combine **turkey, cooled spinach mixture, panko** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Divide **turkey mixture** in half (divide into quarters for 4 ppl) and form **each portion** into 1-inch thick ovals on a parchment-lined baking sheet. Bake in the **top** of the oven, until cooked through, 14-16 min. **



Finish and serve

When the **potatoes** are tender, drain and return to the same pot. Add **sour cream** and **1 tbsp butter** (dbl for 4 ppl). Using a potato masher, mash together until creamy. Stir in the **chives**, then season with **salt** and **pepper**. Divide the **mash, meatloaves and broccoli** between plates. Spoon the **orange cranberry sauce** over the **meatloaves**.

Dinner Solved!