

## MINI TURKEY MEATLOAVES WITH SEASONED MASHED POTATOES

Place pouch in the refrigerator to thaw for dinner this week.

Large: Serves 5 to 6. Time to Table: 35–40 minutes.



### MINI MEATLOAVES

1. Preheat oven to 350°F and spray a muffin tin with non-stick cooking spray.
2. Place turkey into seasoning mixture bag, seal and massage to mix until well combined.
3. Shape mix into 12 balls (slightly larger than an egg) and place each portion into a tin. Spread about 1 Tbsp glaze on the tops of the muffin loaves. Bake 25-30 min, until brown with crisp edges.
4. Let meatloaves rest 5 min. before serving (internal temp 165°F).

### SEASONED MASHED POTATOES

1. Cut at a diagonal approximately 1-inch off the bottom corner of the bag and squeeze mashed potatoes into a medium pan over medium heat.
2. Stir frequently, cooking until heated through and smooth, about 15-20 min.



# MINI TURKEY MEATLOAVES WITH SEASONED MASHED POTATOES

## Nutrition Facts

Serving Size 2 mini meatloaves with  
1/2 cup mashed potatoes (300g)  
Servings Per Container 6

Amount Per Serving

**Calories 490**    **Calories from Fat 250**

% Daily Value\*

**Total Fat 28g**                      **43%**

    Saturated Fat 9g                  **45%**

    Trans Fat 0g

**Cholesterol 115mg**                **38%**

**Sodium 1120mg**                   **47%**

**Total Carbohydrate 30g**        **10%**

    Dietary Fiber 2g                  **8%**

    Sugars 6g

**Protein 28g**

Vitamin A 15%    •    Vitamin C 15%

Calcium 10%     •     Iron 15%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## INGREDIENTS

**Mini Meatloaves:** Turkey (White Turkey, Turkey Fat, Seasoning [Autolyzed Yeast Extract, Salt, Maltodextrin, Sugar, Dextrose, Onion Powder, Garlic Powder, Spice, Disodium Inosinate, Disodium Guanylate, BHA, BHT], Salt, Natural Flavoring [Extractive of Rosemary]), Ketchup (Tomato Concentrate [Water and Tomato Paste], High Fructose Corn Syrup, Vinegar, Corn Syrup, Salt, Onion Powder, Spice, and Natural Flavors), Panko Bread Crumbs (Wheat Flour, contains 2% or less of each of the following: sugar, yeast, soybean oil, salt), Stone Ground Mustard (Black Mustard Seeds, Water, Vinegar, Salt), Brown Sugar, Dehydrated Onion, Dehydrated Garlic, Worcestershire Sauce (Distilled White Vinegar, Molasses, Water, Sugar, Onions, Anchovies, Salt, Garlic, Cloves, Tamarind Extract, Natural Flavorings, Chili Pepper Extract), Italian Seasoning (Marjoram, Thyme, Rosemary, Savory, Sage, Oregano, and Basil), White Pepper, Parsley, Rosemary, Marjoram.

**Mashed Potatoes:** Mashed Potatoes (Potatoes, Whole Milk, Butter (Sweet Cream, Salt), Margarine [Liquid and Hydrogenated Soybean Oil, Water, Salt, contains less than 2% of Vegetable Mono and Diglycerides, Soy Lecithin, Citric Acid, Natural and Artificial Flavor, Vitamin A Palmitate Added], Salt, Water, Potassium Sorbate to protect flavor, Titanium Dioxide [color], Disodium Pyrophosphate to maintain color, Spice)

**Contains:** Wheat, Soy, Fish (Anchovies)

**PERISHABLE:** For food safety and quality follow these instructions carefully: Keep refrigerated or frozen. Cook thoroughly. Check product temperature. Internal temperature must reach at least 165°F as measured by a food thermometer taken in several spots. Promptly refrigerate any leftovers. Our Table disclaims all liability in the event food safety instructions are not followed or the meal is not prepared in accordance with the enclosed cooking instructions.

Nutritional information is per serving unless otherwise stated and are based on standard formulations: variations may occur due to manufacture/supplier alterations and individual assembly and preparation.

NET WT 64 OZ (4 LB) 1800g