



CHERRY BBQ TURKEY MEATLOAVES

smoky collard greens with apples & pecans

COOK TIME
35 MIN

SERVINGS
2

CALORIES PER SERVING
670

Tonight's dish combines unexpected, savory-sweet flavors that'll tantalize your taste buds. For the main event, ground turkey is mixed with chopped dried cherries, barbecue sauce, and breadcrumbs; seasoned with our barbecue spice blend; and shaped into loaves, then spread with even more barbecue sauce. A trip to the oven turns the turkey tender and the sauce into an irresistibly tangy-sweet lacquer. On the side, there's collard greens with apple, pecans, and a sprinkle of applewood-smoked salt. Each forkful is a flavorful surprise.

INGREDIENTS (9 ITEMS)

- 1 oz **Dried cherries**
- 10 oz **Ground turkey***
- ½ cup **Breadcrumbs** W
- 3½ oz **Mild barbecue sauce**
- 1 tsp **Barbecue spice blend**
- 1 whole **Gala apple**
- 3½ oz **Collard greens**
- ½ oz **Pecans** T
- ½ tsp **Applewood-smoked sea salt**

WHAT YOU'LL NEED

- large sauté pan
- baking sheet
- large bowl
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- 1 tbsp butter M
- ½ tsp sugar
- salt & pepper

ALLERGENS

- W WHEAT
- T TREE NUTS (pecans)
- M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground turkey is fully cooked when internal temperature reaches 165 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 MAKE MIXTURE & FORM MEATLOAVES

- Preheat oven to 425 degrees.
- Finely chop **dried cherries**.
- Place **ground turkey** in a large bowl. Add **cherries, breadcrumbs**, and about 1½ tablespoons of the **mild barbecue sauce**. Season with **barbecue spice blend**, about ¼ teaspoon salt, and about ¼ teaspoon pepper. Mix thoroughly to evenly distribute ingredients.*
- Form **meatloaf mixture** into two loaves, each about ¾ inch thick.

**For the best results, use your hands and gently fold the meatloaf mixture into itself until the ingredients are evenly distributed.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 BAKE MEATLOAVES

- Place **meatloaves** on a lightly oiled, foil-lined baking sheet. Spread about half of the remaining **barbecue sauce** over tops of **meatloaves**.
- Bake 20-25 minutes, or until fully cooked.

3 PREP

- Stand **Gala apple** upright and cut off sides around core; discard core. Lay sides flat and cut lengthwise into slices, about ¼ inch thick.
- Remove and discard any thick center stems from **collard greens**.^{*} Roughly chop leaves into bite-size pieces.
- Roughly chop **pecans** if necessary.

**To quickly prep, hold the stem end with one hand; pinch and strip the leaves down and away with your other hand (like pulling a zipper!).*

4 COOK APPLE & COLLARDS

- Heat about 2 tablespoons cooking oil in a large sauté pan over medium heat. Add **apple** to hot pan. Season with ½ teaspoon sugar. Cook 3-4 minutes, or until apple softens, stirring occasionally.
- Reduce heat to medium-low. Add **collards**, 1 tablespoon butter, and about 2 tablespoons water. Cook 3-4 minutes, or until collards are tender, stirring occasionally.
- Remove from heat. Add **pecans**. Stir to combine. Season with **applewood-smoked sea salt** and pepper to taste.*

**Taste the collards after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious final product.*

5 PLATE YOUR DISH

- Cut **meatloaves** into 5-7 slices each.
- Divide **cherry BBQ turkey meatloaves** between plates. Drizzle with remaining **barbecue sauce**. Serve **smoky collard greens with apple and pecans** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (353g)

Amount per serving

Calories **670**

	% Daily Value*
Total Fat 36g	46%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 1040mg	45%
Total Carbohydrate 62g	23%
Dietary Fiber 4g	14%
Total Sugars 40g	
Includes 6g Added Sugars	12%
Protein 34g	
Vitamin D 0mcg	0%
Calcium 85mg	6%
Iron 2mg	10%
Potassium 277mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Turkey [turkey], **Dried Cherries** [tart cherries, cane sugar, sunflower oil], **Breadcrumbs** [bleached wheat flour, yeast, sugar, salt], **Barbecue Spice Blend** (Granulated Garlic, Ancho Chili Powder, Sweet Paprika, Dried Mustard, Dried Ginger, Black Pepper), **Barbecue Sauce** [tomato puree (filtered water, tomato paste), sugar, white vinegar, molasses, natural hickory smoke flavor, salt, corn starch, Worcestershire sauce (white vinegar, molasses, filtered water, sugar, sea salt, caramel color, garlic powder, spices, cayenne pepper, black pepper, xanthan gum), caramel color, onion powder, garlic powder, ground red peppers, xanthan gum], **Collard Greens**, **Applewood-Smoked Sea Salt**, **Gala Apple**, **Pecans** [pecans, canola and/or peanut and/or sunflower oil]

Allergen information:

Contains Tree Nuts And Wheat

Allergens may be reflected in pantry items listed in the "What You'll Need" section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.