

TURKEY MEATLOAF



SERVING SIZE

4



INGREDIENTS

ITEM

Ground Turkey
Shallot, Diced
Large Eggs
Italian Seasoning

QUANTITY

2 Lb.
½ Cup
2
1½ Tsp.

ITEM

Sage, Dried
Garlic Powder
Salt
Walden Farms Ketchup

QUANTITY

2 Tsp.
2 Tsp.
½ Tsp.
⅓ Cup



PREPARATION

- Preheat your oven to 375°F (190°C).
- In a large mixing bowl, combine the ground turkey, diced shallot, eggs, Italian seasoning, sage, garlic powder, and salt. Mix until just combined.
- Shape the mixture into a loaf and place it in a lightly greased loaf pan or on a lined baking sheet.
- Spread the walden farms ketchup evenly over the top.
- Bake for 45 minutes, or until the internal temperature reaches 165°F (74°C) and the top is slightly browned.
- Let the meatloaf rest for 5-10 minutes before slicing. Serve warm.