

Holiday Turkey Meatloaf

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Get a taste of the holiday spirit without the fuss and time of roasting a whole turkey. This seasonal meatloaf recipe is a snap to prepare for any lunch or dinner at home.

Ingredients:

- 1 tablespoon olive oil
- 1 cup minced red onion
- 2 cloves garlic, minced
- 1 carrot, diced
- 1 stalk celery, diced
- 1 cup chopped button mushrooms
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon dried thyme
- 1/3 cup ketchup
- ¼ cup chicken broth
- 1 cup breadcrumbs
- 1 large egg, lightly beaten
- 1 ½ pounds ground turkey

Directions:

- 1) Preheat oven to 350°F. Lightly grease a loaf pan.
- 2) Heat oil in a large skillet over medium. Add onion and cook until softened, stirring occasionally, about 4 minutes. Add garlic, carrot, and celery; cook until softened, about 3 minutes, stirring occasionally. Add mushrooms, salt, pepper, and thyme; cook until liquid released is evaporated, about 5 minutes, stirring.
- 3) Transfer mixture to a large bowl; add remaining ingredients and mix until just blended. Transfer to prepared pan, mounting in center. Bake until internal temperature reaches about 170°F, about 90 minutes. Let stand 15 minutes before slicing and serving.