

TURKEY MEATLOAF WITH BROWN GRAVY

This Turkey Meatloaf is a family favorite made lots of onions and garlic, Stove Top Stuffing, fresh herbs and topped with delicious brown gravy - comfort food at its finest!

Serves 8

INGREDIENTS

MEATLOAF:

2 lbs. 85% lean ground turkey
1 onion, grated or finely diced
1/2 cup Stove Top Stuffing
Turkey flavor dry mix
1/4 cup Swanson chicken broth
2 eggs, beaten
2 tablespoons Heinz ketchup or tomato paste
1 tablespoon fresh thyme
1 tablespoon fresh parsley
3 cloves garlic, minced
1 teaspoon salt
1 teaspoon pepper
1 tablespoon olive oil

BROWN GRAVY:

4 tablespoons butter
1 1/2 cups beef broth
2 tablespoons flour
1 teaspoon Worcestershire Sauce
1 sprig of thyme
salt and pepper to taste
parsley for garnish



PREPARATION

1. Preheat the oven to 350° F
2. In a large bowl, stir just until combined the ground turkey, grated onion, stuffing, broth, eggs, ketchup, thyme, parsley, garlic, salt and pepper.
3. Shape into a loaf on a parchment lined baking sheet or baking dish. Brush the loaf with olive oil.
4. Bake for 55 minutes.
5. Prepare the brown gravy by melting the butter in a saucepan.

Preparation continued on back.

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Serve with mashed potatoes, green beans and a side of brown gravy.

PREPARATION (CONT.)

- 6.** Whisk in the flour and cook until brown over medium heat. Add the broth and stir until combined. Bring to a boil, then reduce the heat. Add salt, pepper, worcestershire sauce and sprig of thyme. Stir often and cook until thickened (about 5 minutes).
- 7.** Let the meatloaf cool for 5 minutes before slicing.
- 8.** Pour the gravy over the plated meatloaf and garnish with fresh parsley.