

Turkey Mushroom Meatloaf Recipe

Serves 8

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| canola oil | 1/2 teaspoon pepper |
| 2 cups diced onion | 1/2 teaspoon dried thyme |
| 4 garlic cloves minced | 1 ounce box of golden raisins (optional) |
| 2 teaspoons salt | 1/4 cup chopped parsley (optional) |
| 16 ounces mushrooms chopped fine (you can use a food processor) | 1 - 14 ounce can crushed tomatoes |
| 2 sliced Ezekiel bread or wheat bread | 4 hard boiled eggs (optional) |
| | 1 pound ground turkey |

Directions:

1. Preheat oven to 375 deg F. Prepare a half-sheet pan with aluminum foil and brush lightly with canola oil.
2. In a large saute pan heat oil over medium heat. Add onions, garlic and 1 teaspoon salt. Saute until onions are just softened. Add mushrooms and continue sautéing until browned the the liquid from the mushrooms has evaporated. Remove mixture from heat.
3. In a food processor add the bread and pulse until crumbs form. Place breadcrumbs in a large bowl. Add remaining salt, pepper, thyme, raisins, parsley and 1/2 cup crushed tomatoes and mix well. Add the sautéed mushroom mixture and stir until just combined.
4. Stir in ground turkey. Use your hands!
5. Spoon two-thirds of the turkey mixture onto the prepared half-sheet pan to form a 12" x 4" rectangle. Use your fingers to create a indentations down the center. Nest the hard boiled eggs end to end down the center. Spoon the remaining turkey mixture on top of the eggs and use hands to form and pack the meatloaf around the eggs to create the loaf shape.
6. Pour remaining crushed tomatoes over the top. Bake in the oven for 50 minutes, or the internal meat temperature registers 170 deg F. Let meatloaf rest for 10 minute prior to slicing with a serrated knife.