

## Turkey Meatloaf

Two moist and tasty turkey meatloaves are baked side by side for a perfect family night dinner. Serve warm with your favorite sides and use leftovers for meatloaf sandwiches the next day!

### Ingredients

3 pounds lean ground Turkey Meat  
1 ½ cups finely chopped White Onion (about 1 medium onion)  
1 cup finely diced Carrots (about 2 medium carrots)  
2 tablespoons finely minced Garlic (about 4 large garlic cloves)  
1 ½ cups Bread Crumbs (preferably homemade using Rosemary Bread)  
1 cup chopped fresh Basil  
1 cup finely grated Parmesan Cheese  
2 large Eggs, lightly beaten  
1 (15 oz) can Tomato Sauce  
2 teaspoons Worcestershire Sauce  
5 tablespoons Extra Virgin Olive Oil + additional  
2 teaspoons Salt + additional  
1½ teaspoons Black Pepper  
¼ cup Ketchup  
¼ cup Barbeque Sauce

### Preparation

Preheat oven to 350 degrees with the rack in the center.

Line a large baking tray with foil and lightly brush with oil. Set aside.

Heat 2-3 tablespoons extra virgin olive oil in a large non-stick skillet over medium-high heat. Add onions and carrots, sprinkle lightly with salt and sauté until very softened, about 7-10 minutes. Add garlic and sauté a few minutes longer. Remove from heat and cool completely.

Combine ground turkey, breadcrumbs, basil, parmesan cheese, eggs, tomato sauce, worcestershire sauce, 2 tablespoons olive oil, 2 teaspoons salt, black pepper, and cooled onion mixture in a large mixing bowl. Divide mixture down the center and form two 10 x 5 x 2 inch rectangle loaves side by side (spaced apart) on oiled baking pan.

Mix ketchup and barbeque sauce in a small bowl. Generously brush tops and all sides of loaves with sauce. Bake for 1 hour, or until juices run clear (internal temp should reach 160 degrees). (A pan of hot water under the meatloaf will keep the top from cracking.) Let meatloaves rest for about 5 minutes before serving.

Serves 8-10

\*To make bread crumbs. Remove crusts from a firm crusted white loaf of bread (about ½ loaf). Cube and pulse in a food processor until bread crumbs form.