

## TURKEY-THYME MEATLOAF PATTIES with MASHED SWEET POTATOES

from [Rachael Ray Magazine](#)

### **Mashed Potatoes**

4 large sweet potatoes (about 3 pounds), peeled and thickly sliced

1 to 1-1/4 cups chicken broth (try [homemade](#))

Salt

### **Turkey-Thyme Meatloaf Patties** 1-1/4 pounds ground turkey

Pepper

2/3 cup breadcrumbs (a couple of generous handfuls)

2 scallions, white and green parts only, finely chopped (*I used green onions*)

1/3 cup finely chopped flat-leaf parsley (a generous handful) (*I used regular parsley*)

2 tablespoons fresh thyme leaves, chopped

1 large egg

1 teaspoon whole milk or half-and-half

1 tablespoon extra-virgin olive oil (EVOO)

### **Gravey** 2 tablespoons butter

1 small red onion or 1 large shallot, chopped

Juice of 1 orange plus 2 teaspoons grated peel

1 tablespoon flour

3/4 cup chicken broth

1/4 cup brown sugar

1/4 cup ketchup

1 tablespoon spicy mustard

1 tablespoon Worcestershire sauce

2 teaspoons hot pepper sauce

In a deep pot, add the sweet potatoes and enough water to cover. Bring to a boil, salt the water and cook the potatoes until tender, about 15 minutes. Drain.

While the potatoes are working, in a bowl, season the turkey with salt and pepper. Add the breadcrumbs, scallions, parsley and thyme. In a small bowl, beat the egg with the milk; mix into the turkey mixture. Shape the meat into 4 oval patties about 1 inch thick. In a large skillet, heat the EVOO, 1 turn of the pan, over medium-high heat. Add the patties and cook, turning once, until browned, about 15 minutes.

In a medium saucepan, melt the butter over medium heat. Add the onion and cook until softened, about 6 minutes. Add the orange peel and season with salt and pepper. Sprinkle the flour on the red onion and cook for 1 minute, then whisk in 3/4 cup chicken broth and the orange juice; cook until thickened, 30 seconds. Whisk in 2 tablespoons brown sugar, the ketchup,

mustard, Worcestershire sauce and hot sauce. Lower the heat and simmer for 5 minutes.

Mash the potatoes with 1 to 1 1/4 cups chicken broth. Stir in the remaining 2 tablespoons brown sugar; season with salt and pepper. Serve with the turkey patties and the gravy on top.

<http://muminbloom.blogspot.com>