

Holiday Flavors Turkey Meatloaf

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Ingredients:

1 1/2 cups mashed potatoes
1/2 tsp minced garlic
1 green onion, chopped
1/4 cup grated parmesan cheese
2 TBSP butter or butter substitute, melted
salt and pepper to taste
paprika

1 cup cornbread stuffing mix
2 1/2# lean ground turkey
1 cup turkey gravy, divided
2 eggs
1 green onion, chopped
1/3 cup red pepper, chopped
1/3 cup cranraisins, coarsely chopped
1/2 tsp poultry seasoning
1/2 tsp garlic powder
1/2 tsp salt
1/4 tsp pepper

Directions:

*Make mashed potatoes and mix in the minced garlic, 1 chopped green onion, parmesan, melted butter, and salt and pepper to taste. Set aside.

*Cover a 9 X 13 baking pan in tin foil. Preheat the oven to 350 degrees.

*In a large bowl, place the stuffing mix, turkey, 1/4 cup of the gravy, eggs, the remaining green onion, red pepper, cranraisins, poultry seasoning, garlic powder, 1/2 tsp salt, and 1/4 tsp pepper. Mix just until incorporated, don't over mix.

*Form the turkey meatloaf into a a brick shape (approximately 9 inches long, 5 inches wide and 2 inches high) and place into the prepared pan leaving about 3 inches around all of the sides. Bake for 45 minutes.

*After 45 minutes, take the meatloaf out of the oven but leave the oven on. Spread the mashed potatoes onto the top and around the sides of the meatloaf. Sprinkle with paprika.

*Return to the oven for 20 minutes. Take out and check to be sure the meat is completely cooked through. Let stand for 5 minutes before slicing. Serve with the remaining gravy (heated).