# Chris39s Incredible Italian Turkey Meatloaf

Savannah · 30/09/2024



**Prep Time**

1 hr 10 mins

**Dificult**

Medium

**Servings**

6

**Description**

A household favorite I created this recipe for turkey sausage meatloaf after giving up flour cheese and most sugar It is a turkey meatloaf with an Italian touch

**Ingredients**

— - 1 pound mild Italian turkey sausage

— casings removed - 1 pound ground turkey - 2 eggs

— beaten - 1 ½ cups rolled oats - ½ cup chopped onion - ½ cup milk - 1 tablespoon Worcestershire sauce - 1 teaspoon Italian-style seasoning - ½ teaspoon garlic powder - ½ teaspoon salt - 2 cups spaghetti sauce - 5 dashes hot pepper sauce - 1 tablespoon Worcestershire sauce - ½ teaspoon liquid smoke flavoring

**Instructions**

1. Preheat the oven to 350 degrees F (175 degrees C). In a large bowl
2. combine ground turkey
3. sausage
4. eggs
5. oats
6. onion
7. and milk. Season with 1 tablespoon Worcestershire sauce
8. Italian seasoning
9. garlic powder
10. and salt. Mix well and form into a loaf. Place into a 9x13-inch baking dish. In a separate small bowl
11. mix together spaghetti sauce
12. hot sauce
13. 1 tablespoon Worcestershire sauce
14. and liquid smoke. Smooth over the entire meatloaf. Bake in the preheated oven for 50 to 60 minutes.