



Turkey Cheeseburger Meatloaf

Savannah · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

4

Description

This is my variation of a classic cheeseburger meatloaf using ground turkey and turkey bacon in place of beef and pork. The key is the sauce, yum.

Ingredients

- 1 teaspoon vegetable oil - 7 slices turkey bacon
- or more to taste - 1 pound extra-lean ground turkey - 1 cup shredded Cheddar cheese - 1 egg - ½ small onion
- diced - 1 slice French bread
- crumbled - 2 tablespoons Worcestershire sauce
- or more to taste - 2 teaspoons garlic powder - ¼ teaspoon ground black pepper - ¼ cup ketchup - 2 tablespoons prepared yellow mustard - 1 ½ tablespoons brown sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Heat vegetable oil in a large skillet over medium heat. Add turkey bacon and cook until browned and crisp
2. about 5 minutes per side. Drain on paper towels and crumble when cool enough to handle. Mix ground turkey
3. Cheddar
4. egg
5. onion
6. crumbled French bread
7. Worcestershire sauce
8. garlic powder
9. pepper
10. and bacon together until well combined. Shape into a loaf in the middle of a 9x13-inch baking dish. Stir ketchup
11. mustard
12. and brown sugar together in a bowl until brown sugar is dissolved; spread over turkey loaf. Bake in the preheated oven until no longer pink in the middle and the juices run clear
13. 45 to 60 minutes. An instant-read meat thermometer inserted into the thickest part of the loaf should read at least 165 degrees F (74 degrees C).