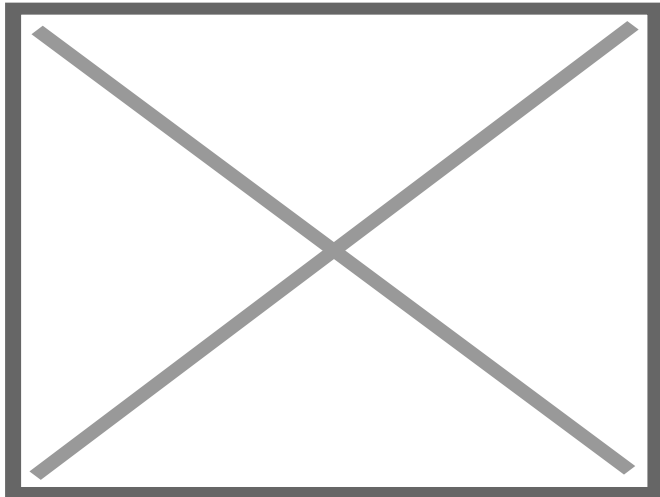




Tasty Turkey Meatloaf With Sauce

Savannah · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

After looking at many different turkey meatloaf recipes and not liking any one in particular I decided to create my own Add Dijon mustard to sauce for an added flavor

Ingredients

- - 1 pound lean ground turkey - 1 cup oats - ½ onion
- chopped - 3 tablespoons pear applesauce - 3 tablespoons chili powder - 1 egg
- beaten - 1 teaspoon minced garlic - 1 teaspoon Italian seasoning - 1 teaspoon salt - 1 teaspoon ground black pepper - 2 teaspoons olive oil - 2 tablespoons chopped onion - ¼ cup brown sugar - ½ cup barbeque sauce (such as Sweet Baby Ray's®) - 1 teaspoon chili powder

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix ground turkey
2. oats
3. 1/2 chopped onion
4. pear applesauce
5. 3 tablespoons chili powder
6. egg
7. garlic
8. Italian seasoning
9. salt
10. and black pepper together in a bowl; press into an 8-inch square baking dish. Heat olive oil in a small saucepan over medium heat; cook and stir 2 tablespoons onion until softened and lightly browned
11. 5 to 10 minutes. Stir brown sugar
12. barbeque sauce
13. and 1 teaspoon chili powder into onion; cook over low heat until sauce is warm
14. about 5 minutes. Bake meatloaf in the preheated oven
15. occasionally brushing sauce over the top
16. until cooked through
17. about 50 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).