



Fabulous Ground Turkey Meatloaf

Savannah · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

4

Description

Sauteed vegetables and oatmeal give this meatloaf a light texture and lots of flavor No catsup invited

Ingredients

- - 1 egg
- beaten - ¼ cup vegetable juice (such as V-8®) - ¼ cup sour cream - 2 tablespoons Worcestershire sauce - 1 teaspoon dried sage - 1 teaspoon dried parsley - 1 teaspoon dried oregano - 1 teaspoon salt - ½ teaspoon ground black pepper - 2 dashes hot pepper sauce (such as Tabasco®) - ½ cup rolled oats - 2 tablespoons butter - ½ sweet onion
- diced - ½ green bell pepper
- diced - 2 stalks celery
- diced - 1 (16 ounce) can sliced mushrooms
- drained - 1 pound ground turkey - 1 (8 ounce) can tomato sauce - ½ cup chili sauce

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Beat egg
2. vegetable juice
3. sour cream
4. Worcestershire sauce
5. sage
6. parsley
7. oregano
8. salt
9. black pepper
10. and hot pepper sauce in a large bowl. Stir in oats and allow to soak. Melt butter in a skillet over medium heat; cook and stir onion
11. bell pepper
12. and celery until softened
13. about 5 minutes. Stir vegetable mixture
14. mushrooms
15. and turkey into oat mixture; shape into a loaf and transfer to a broiling pan. Mix tomato sauce and chili sauce in a bowl; pour over turkey loaf. Bake in the preheated oven until no longer pink in the center
16. about 1 hour. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).