



Italian Turkey Meatloaf

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

Give this easy turkey meatloaf a quick Italian makeover using marinara sauce and Italian breadcrumbs and you'll have one big perfect meatball for the whole family

Ingredients

- - 1 pound ground turkey - 1 cup Italian-style bread crumbs - 2 eggs - $\frac{1}{4}$ cup finely chopped onion - $\frac{1}{4}$ cup grated Parmesan cheese - $\frac{1}{4}$ teaspoon ground black pepper - 1 (14 ounce) jar marinara sauce
- divided

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine turkey
2. bread crumbs
3. eggs
4. onion
5. Parmesan cheese
6. and pepper in a large bowl. Fold in 1 cup marinara sauce. Pat turkey mixture firmly into a 8x4-inch loaf pan using wet hands. Pour remaining marinara sauce on top. Bake in the preheated oven until meatloaf is no longer pink in the center
7. about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Let stand 20 minutes before cutting.