



My Favorite Pork Turkey Meatloaf

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This softtextured meatloaf is speckled with vegetables My kids and I love the flavor of this dish Theres always enough for sandwiches the next day and crumbled into spaghetti sauce the day after that

Ingredients

- - 1 pound ground turkey - 1 pound ground pork - 1 tablespoon cooking oil - 1 carrot
- minced - ½ red bell pepper
- minced - ½ onion
- minced - 2 cloves garlic
- minced - ? cup thawed frozen chopped spinach - ½ cup bread crumbs - ½ cup wheat germ (Optional) - 2 eggs
- room temperature - 2 tablespoons ketchup - 2 teaspoons salt - 1 teaspoon ground black pepper - 1 tablespoon honey - 1 tablespoon ketchup

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil. Set the ground turkey and ground pork out at room temperature to warm slightly. Heat the oil in a skillet over medium heat; cook the carrot
2. bell pepper
3. onion
4. garlic
5. and spinach in the heated oil until soft; set aside to cool. Mix together the turkey
6. pork
7. bread crumbs
8. wheat germ
9. eggs
10. 2 tablespoons ketchup
11. salt
12. and pepper in a large bowl. Add the vegetable mixture and continue to mix until evenly combined; shape into a loaf; lay on the prepared baking sheet. Whisk together the honey and 1 tablespoon ketchup in a small bowl; spread over the meatloaf. Bake in the preheated oven until no longer pink in the center
13. 60 to 70 minutes; remove to a serving platter and allow to rest 5 minutes before slicing.