

Blended Turkey Meatloaf



- The secret ingredient in this classic meatloaf is the addition of the diced mushrooms; they make it moist and more flavorful.

INGREDIENTS:

1 pouch (40 oz) Monterey Finely Diced Mushrooms – Unseasoned	3 Medium Onions, finely diced or grated
5 LB Lean Ground Turkey	5 cups Unseasoned Breadcrumbs
3 Tbsp Italian Herbs Seasoning	5 Eggs
1 tsp garlic powder	1 cup Wet Mustard
2 tsp salt	1 cup Brown Sugar
3/4 tsp ground black pepper	2 cups Ketchup

DIRECTIONS:

1. Preheat oven to 350°F.
2. In large mixing bowl, combine finely diced mushrooms, ground turkey, Italian herbs, garlic, salt, black pepper, onion, breadcrumbs and eggs; mix on low until evenly combined.
3. Divide into five equal portions; form into five loaves in lightly greased loaf pans.
4. In medium bowl, mix together mustard, brown sugar and ketchup. Pour sauce over top of meatloaves, spreading until even. Cover with foil.
5. Bake for 60 minutes, or until cooked through.

PREP TIME:

25 minutes

COOK TIME:

1 hour

SERVINGS:

20 to 30