

From the kitchen of David and Jennifer Deaven



- A: 6c garlic, chopped
B: 1# ground turkey
C: 2T olive oil
D: 4 strips bacon
E: 1 onion, chopped
F: 14oz tomatoes, chopped
G: 1/4C cilantro, mint, or parsley, chopped
1. Combine (A) in bowl and mix to combine. Add (B) and combine in a few strokes.

Meat/Turkey Meatloaf

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2. Form into long loaf, place in baking pan, top with (C) and bake 450F for 25 minutes.
3. Fry (D) in saucepan until crispy, remove bacon, chop and return to pan. Add (E) and fry until translucent, then add (F) and bring to a boil. Pour sauce over loaf, cover with foil, and bake 25 more minutes (internal temperature 150F).
4. Transfer to platter, leaving covered for 15 minutes. top with (G) and serve.

Servings: 8

\$Id: turkey_meatloaf,v 1.2 2018/11/26 04:48:00 deaven Exp \$

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