

Best-Ever Turkey Meatloaf



1-1/4 lbs. Ground Turkey
1 egg
1/2 C bread crumbs
salt, pepper
2 t garlic powder
2 t Herbs de Provence

Great Sides...

Roasted Sweet Potatoes seasoned
with olive oil, salt, pepper, thyme,
garlic...and a pinch of cayenne
Sauteed Fresh Spinach

1 cup Cranberry sauce
1 cup BBQ sauce*

Preheat the oven to 375°. (this is a good time to wash and slice your sweet potatoes, season them and get 'em going)

In a bowl, mix the first six ingredients together.

Make a nice “meatloaf-y” shape out of it and pop it in a baking dish (or; if your sweet potatoes are started, clear a good size space and put it in the same baking dish—brilliant!) Season the top with salt and pepper and a drizzle of olive oil. Bake it for approx. 45 mins., depending on how thick you made it.

Now...combine equal parts cranberry sauce and barbeque sauce in a small pot. Simmer over low heat and stir 5 mins. until combined well and heated through. Pull out your meatloaf about halfway through and brush some of this on, keeping the rest at a low simmer to use as a sauce when it's served.

Saute spinach at the very last minute, seasoned with a little salt, pepper and finished with your favorite olive oil.

*Any sauce you like will work, or use our recipe!