



## MUSHROOM TURKEY MEATLOAF

- 2 lbs ground turkey\*
- 1 Tbsp reduced-sodium soy sauce
- ½ cup plain dry breadcrumbs
- 2 Tbsp **TSG Homestyle Meatball Seasoning Blend**
- 2 tsp **TSG Outrageously Garlic**
- ¼ tsp black pepper
- 1 cup finely chopped baby Bella mushrooms\*
- ½ cup *each* finely chopped carrots and green onion

1. Preheat oven to 350°F. Lightly grease a 9x5" or 8x5" loaf pan.
2. Combine meats in a large bowl. Sprinkle with soy sauce and mix into turkey with the edge of a large metal spoon.
3. In a small bowl, stir together breadcrumbs, TSG Meatloaf Seasoning, TSG Garlic and pepper. In a medium bowl, toss together mushrooms, carrots and green onion.
4. Sprinkle breadcrumb mixture and vegetables over meat in 3-4 batches, mixing after each addition.
5. Spoon turkey into loaf pan, pressing down to fill corners and edges. Smooth the top with spoon.
6. Bake 50 minutes or until internal temperature is 165°F. Remove from oven. Let stand 5 minutes before slicing. Drain excess liquid from pan, if needed.

### **Makes 8 Servings**

\*Notes: For ground turkey, use a combination of white and dark meat if desired. Brown baby Bella mushrooms and sometimes called crimini mushrooms. Yellow or white onions may be substituted for green onions.

MAIN DISH