



Turkey Mushroom Meatloaf

Ingredients:

- 2 eggs
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp garlic powder (adjust to taste) Use fresh garlic if available
- 2 tsp Italian seasoning mix (I use McCormick's Perfect Pinch Italian seasoning mix)
- 1 small onion finely chopped
- 1 carrot finely chopped
- 8 oz mushrooms coarsely chopped (save a few whole ones to slice and put on top)
- 3/4 cup old fashion rolled oats
- 1.5 # ground turkey
- 1 pkg turkey gravy or turkey mushroom gravy mix

Directions:

1. Whisk eggs, salt, pepper and seasoning mix together
2. Add onion, oats, mushrooms (remember to save a couple to put on top), carrot
3. Mix ground turkey with everything above

1. Bake at 325 for 1 hr. Remove from oven
2. Prepare gravy mix according to directions but reduce water to 2/3 cup instead.
3. Place reserved sliced mushrooms on top of turkey loaf
4. Pour gravy mix over mushrooms
5. Return to oven and cook at 325 for another 30 mins. Meat thermometer should be at 160 degrees or higher.

May omit ingredients according to personal preference. I generally use more garlic & onions.

I generally get 3 lbs of ground turkey and double ingredients.