



Noreen's Kitchen

Turkey and Stuffing

Spiral Meatloaf

Ingredients

Meatloaf Mix

2 pounds ground turkey
2 eggs
1/2 cup milk
1 1/2 cups dry bread crumbs
1 teaspoon salt
1 teaspoon cracked black pepper
1 teaspoon garlic powder
1 teaspoon poultry seasoning
2 teaspoons chicken seasoning

Stuffing

4 tablespoons butter
1 pound Crimini mushrooms, sliced
1 medium onion, chopped
4 stalks celery, chopped
4 cloves garlic, minced
1/2 cup carrot, finely chopped
3 cups chicken stock
6 cups dried stuffing cubes
2 teaspoons poultry seasoning
1 teaspoon chicken seasoning
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon cracked black pepper

Step by Step Instructions

Preheat oven to 375 degrees

Combine ingredients for meatloaf together in a bowl, and mix by hand until you have well blended mixture. You may have to add more or less breadcrumb and milk, so start off with half of each and work in more if needed, you don't want the mixture to be too thick or too loose.

Press the meat mixture onto a baking sheet that has been lined with foil and parchment paper. Press the mixture into a rectangle that is approximately 1/2 inch thick, and 10 inches x 12 or 13 inches. Set aside.

Prepare the stuffing:

Melt butter in a large, heavy bottomed skillet, over medium heat.

Add vegetables and seasonings to the skillet and sauté until they are soft and have released all of their water. You need the vegetables to cook until the moisture is nearly all evaporated. This will concentrate their flavors.

Add bread cubes to the pan and stir well to combine.

Begin adding stock and stirring. Add half to begin and stir allowing the cubes to absorb the liquid. Add the remaining stock and stir well. Turn off the heat and allow the stuffing to sit for 15 minutes to absorb and slightly cool.

When stuffing has cooled, Place enough stuffing on top of the reserved meatloaf and fashion it into a rectangle that is 1 inch smaller than the meat loaf on all sides. The stuffing mixture should also be approximately 1/2 inch thick.

Any remaining stuffing can be scooped into muffin tins and baked during the last half hour of baking the meatloaf. These can be served on the side.

Carefully begin to roll the meatloaf from the short end, using the parchment paper to assist you by slowly pulling up the paper and rolling the meat loaf on to itself. When you nearly reach the end, use the other end of the parchment to lift up the opposite end and press the meatloaf into itself.

Turn the loaf and press in the ends and place seam side down onto another baking sheet. Give the loaf a little extra attention to make it pleasing to the eye and making sure the ends are well secured.

Bake for 1 hour or until a meat thermometer inserted into the center of the loaf reads 160 degrees.

Remove from oven and allow to rest 10 minutes before slicing.

Meatloaf should be sliced with a serrated knife.

Leftovers can be stored in an airtight container and refrigerated for up to 1 week or frozen for up to 3 months.

ENJOY!