Delicious Italian Turkey Meatloaf



6 – 8 servings

Ingredients:

2/3 cup onion, finely chopped + 1 Tablespoon olive oil

1 8oz. canned tomato sauce, divided

2 eggs, beaten

1 Tablespoon Worcestershire sauce

2 Tablespoons fresh basil, finely chopped

2 teaspoons garlic, minced

2 ½ teaspoons Italian seasoning

¼ teaspoon black pepper + 1 teaspoon salt

¼ teaspoon crushed red pepper

2/3 cup bread crumbs

1 package ground turkey – approximately 1.7 lbs.

1 Tablespoon balsamic glaze

1/3 cup shredded Italian blend cheese – use more to taste

Directions:

Preheat oven to 350 degrees. Using a small pan, cook union in oil until soft.

In a large bowl, add 4 ounces of the tomato sauce, eggs, Worcestershire sauce, basil, garlic, Italian seasoning, salt, pepper, red pepper and bread crumbs and mix thoroughly.

Gently mix in ground turkey. Spray 9x5 inch loaf pan with cooking spray and transfer the mixture to the pan.

Bake 45 minutes.

While the turkey is baking, mix the remaining tomato sauce, balsamic glaze and sugar with a whisk.

Remove meatloaf from the oven, spread tomato glaze evenly on top; add cheese and return the pan to the oven and bake an additional 15-20 minutes, or until the internal temperature of the turkey reaches 165 F.

Cool ten minutes before slicing.