

Tusan Turkey Meatloaf

INGREDIENTS:

- 8 ounces cremini mushrooms, trimmed and very finely chopped
- 1 medium onion, peeled and finely chopped
- 2 garlic cloves, peeled and minced
- 2 tablespoons D'Olivo Tuscan Herb Infused Olive Oil, plus more for oiling pan
- 3/4 teaspoon fine sea salt
- 1/2 teaspoon fresh ground Vietnamese black pepper
- 1 tablespoon D'Olivo Neapolitan Herb Dark Balsamic Vinegar
- 7 tablespoons ketchup, divided
- 1 cup (60 grams) panko bread crumbs or use homemade bread crumbs
- 1/3 cup (80 ml) milk
- 2 large eggs, lightly beaten
- 1 1/4 lb ground turkey (92% lean)

DIRECTIONS:

Preheat oven to 400 F.

Use D'Olivo Tuscan Herb Olive Oil to lightly oil an aluminum foil-lined loaf pan, or you can use a foil-lined bar pan or foil-lined 9x13 baking dish.

Heat D'Olivo Tuscan Herb Olive Oil in a large skillet over medium-low heat. Add onion and sauté, stirring occasionally, until softened. Add the garlic and cook until fragrant, about 1 minute. Stir in the mushrooms, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Cook until mushrooms give off their liquid and that liquid boils away, about 10 minutes.

Transfer the mushroom mixture to a large bowl. Stir in D'Olivo Neapolitan Herb Balsamic and 3 tablespoons ketchup. Set aside to cool for 5 minutes. While the mushroom mixture cools, mix the breadcrumbs and milk in a small bowl.

Stir the breadcrumb mixture and the eggs into the mushroom mixture. With a fork or your hands, gently mix in the turkey, 1/4 teaspoon salt and 1/4 teaspoon pepper. The mixture will be very wet.

If using a loaf pan, gently pat meatloaf into pan. If using a bar pan or 9x13 baking dish, form the meatloaf into a 9-inch by 5-inch oval in the middle. Spread the remaining 4 tablespoons of ketchup on top.

Bake the meatloaf for about 50 minutes or until an instant read thermometer inserted into the thickest part of the meatloaf reads 170 F. Let stand 5 minutes, then slice and serve!

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509.888.7380