

Turkey Meatloaf

Theme: Comfort Foods

Prep Time: 15 minutes * Total Time: 1 hour 15 minutes

Yield: 4 to 6 servings



Meatloaf Ingredients

- 1 1/2 pounds ground turkey, preferable 85/15 blend, or a mix of ground breast and thigh meat
- 2/3 cup chopped Vidalia onion
- 1/2 cup chopped red or green bell pepper
- 1/2 cup unseasoned dry breadcrumbs
- 1/3 cup chopped celery
- 1 large egg, lightly beaten
- 1/2 cup ketchup
- 3 garlic cloves, minced (approx 1 Tbsp. minced garlic)
- 1 Tbsp. Emeril's Original Essence or Creole Seasoning**
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon hot sauce (optional)

Meatloaf Directions

1. Position a rack in the center of the oven and preheat the oven to 375° F.
2. Place the turkey in a large mixing bowl. Add the onion, bell pepper, breadcrumbs, celery, egg, 1 tablespoon of the ketchup, the garlic, Essence, salt, and pepper. Mix gently but thoroughly until the ingredients are well combined. Transfer the turkey mixture to a 1-pound loaf pan, and form it into a domed loaf shape.
3. Place the remaining ketchup in a small bowl, and stir in the hot sauce (optional). Spoon the ketchup mixture evenly over the meatloaf, spreading it with the back of a spoon.
4. Bake until the meatloaf is browned on top, cooked through, and an instant-read thermometer inserted into the center registers 165° F, 45 to 50 minutes.
5. Remove the pan from the oven and let the meatloaf rest for 5 minutes before serving.

**Bonus: Emeril's Original Essence Seasoning Blend

Yields: 3.75 Tbsp (*about enough for 4 meatloaves*) **Ingredients:**

- 2 1/2 teaspoons paprika
- 2 teaspoons salt
- 2 teaspoons garlic powder
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 1 teaspoon dried leaf oregano
- 1 teaspoon dried thyme

Directions: Combine all ingredients thoroughly and store in an airtight jar or container.

