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Turkey Meatloaf

Submitted by: **Marian Turgeon**

Makes 4 servings

Prep Time:

10 Minutes

Cook Time:

1 Hour

20 Minutes

Average Rating:

★★★★★

Rated by 10 users

" This is the meatloaf I taught myself how to make when I tried to duplicate my Daddy's meatloaf! It's a perennial family favorite! It's wonderful sliced cold the next day and used in a warm, toasted sandwich with a little butter. "

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Ingredients

2 pounds ground turkey
 1/2 cup ketchup
 1 packet dry onion soup mix
 6 slices leftover bread (heels are great), torn into bite-size pieces
 2 teaspoon Italian-style seasoning
 2 tablespoon water
 water as needed

Directions

- 1 Preheat oven to 425 degrees F (220 degrees C).
- 2 In a large bowl, combine the beef, ketchup, soup mix, bread, Italian-style seasoning and water. Mix well. Shape into a loaf and place into a 9 inch pie pan OR a 9x13 inch baking dish. Baste the top of the meatloaf with ketchup.
- 3 Bake at 425 degrees F (220 degrees C) for 35-45 minutes , or until the edges are just crispy and the top has a crust.
- 4 Cool for 15 to 20 minutes before cutting.

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Makes 4 servings

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Nutrition at a glance

Servings Per Recipe: 4

amount per serving

Calories	420
Protein	21g
Total Fat	31g
Sodium	436mg
Cholesterol	97mg
Carbohydrates	14g
Fiber	-

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