



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

SEP 2019
Recipe 124

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Turkey Meatloaf Florentine

PREPARATION

- 1 - Preheat oven to 350. Line an 8-inch or 9-inch loaf pan with foil.
- 2 - Combine ground turkey, 1/4 cup spaghetti sauce, bread crumbs, onion, eggs, Parmesan cheese and fennel seed in a medium bowl.
- 3 - Press half of turkey mixture into foil-lined pan. Press a 1-inch indentation down center of mixture, leaving 1-inch thickness on all sides.
- 4 - Toss spinach and mozzarella cheese together; spoon into indentation, mounding in center. Press remaining turkey mixture evenly over top, sealing edges.
- 5 - Bake 45 to 50 minutes. Spoon remaining spaghetti sauce over meat loaf. Bake 15 minutes longer. Let stand 10 minutes.



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Cook's Note: This turkey meatloaf recipe is sure to impress. For starters, it's made with ground turkey instead of ground beef, so it's a healthier option than the traditional recipe. Plus, once you slice into this moist dish you'll find another surprise - it's stuffed with cheese, spinach, onions, and other delicious extras.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 1 1/4 lb ground turkey
- 1 cup spaghetti sauce, divided
- 1/2 cup Italian-seasoned bread crumbs
- 1/2 cup finely chopped onion
- 2 eggs, slightly beaten
- 2 tablespoons grated Parmesan cheese
- 1/2 teaspoon fennel seed, crushed (optional)
- 1 package (10 oz) frozen chopped spinach, thawed and well drained
- 3/4 cup shredded mozzarella cheese

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