

Turkey Meatloaf with Mashed Potatoes

Serves
Four



Steps

1. In a medium-size pot combine 4 quarts of water and the potatoes that have been peeled and cut into cubes that are about 2 inches. Cover and bring to a boil. Remove cover and continue to boil until the potatoes are super "fork-tender". Drain potatoes and return to the pot and add the butter, half-and-half and chicken stock. Mash potatoes well ensuring there are no lumps. Start with a teaspoon of salt and half a teaspoon of pepper and taste for desired seasoning. Adjust if needed. Stir in parmesan cheese and top with chopped chives, if using. Serve potatoes warm.

2. Prepare a baking sheet pan (or 8" by 11" pan) for the meatloaf by lining with foil and spraying with non-stick spray.

3. Preheat oven to 325°F.

4. Add olive oil to a medium-size saute pan and heat over medium-high heat. Add onions, garlic, salt and pepper and cook until onions are translucent. Add the Worcestershire sauce, chicken stock and tomato paste. Mix well and let the mixture cool.

5. In a large mixing bowl combine the turkey, egg, bread crumbs and onion mixture until the ingredients are well incorporated.

6. Transfer the meat to a baking sheet pan and form into a loaf. Top with ketchup. Cut bacon strips and lay them horizontally over the top of the meatloaf and bake for about 45 minutes or until the internal temperature reaches 165°F. Serve warm with mashed potatoes.

Turkey Meatloaf Ingredients

- 1 cup brown onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 2 tablespoons Worcestershire sauce
- 1/4 cup chicken stock
- 2 tablespoons tomato paste
- 1 and 1/2 pounds ground turkey
- 1/2 cup panko (Japanese bread crumbs)
- 1 egg, beaten
- 1/2 cup ketchup
- 4 strips of uncooked bacon

Mashed Potatoes Ingredients

- 2 pounds Yukon gold potatoes
- 2 tablespoons butter
- 1/2 cup half and half, warmed
- 1/2 cup chicken stock, warmed
- 2 tablespoons chives, finely chopped (optional)
- 1/2 cup grated parmesan cheese
- Kosher salt and pepper to taste