



-QUALITY & TRADITION-

TURKEY MEATLOAF WITH CHRISTO'S SUN DRIED TOMATO SPREAD

3LBS FRESH GROUND TURKEY

1 EGG LIGHTLY BEATEN

1 CLOVE OF GARLIC FINELY CHOPPED

½ CUP OF DICED YELLOW ONION

1 TABLESPOON CHOPPED PARSLEY

3 TABLESPOONS (APPRX 3OZ) CHRISTO'S SUN DRIED TOMATO
SPREAD

¼ CUP BREAD CRUMBS

1/3 CUP LONG SHRED PARMESAN CHEESE

SAUTÉ ONIONS AND GARLIC IN A SMALL PAN. LET COOL.
IN A LARGE BOWL COMBINE ALL INGREDIENTS AND MIX WITH
HANDS OR A SPOON. FORM INTO A LOAF AND PLACE IN A SMALL TO
MEDIUM SIZED BREAD PAN. BAKE AT 350 DEGREES 30-40 MINUTES.
INTERNAL TEMPERATURE WILL BE 160 WHEN IT IS DONE. RIGHT
WHEN LOAF COMES OUT OF OVEN TOP WITH PARMESAN CHEESE,
COVER AND REST FOR 5 MINUTES.

SERVES 4-6