

Parmesan Stuffed Turkey Meatloaf



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 1/2 pounds ground turkey

1c rolled oats

2 eggs

2 onions, finely diced

2 garlic cloves, finely minced

1 1/2c spaghetti sauce, divided use

1/2c basil, chopped

1/3c sun~dried tomatoes, finely chopped

1c Parmesan cheese, grated, divided use

1/2c chopped fresh spinach

Preheat oven to 350. In large bowl, mix ground turkey, onion, basil, spinach, rolled oats, garlic, sun~dried tomatoes, eggs and 3/4c spaghetti sauce. Do not over mix.

Cover baking sheet with foil and spray with non~stick cooking spray. Place half of the turkey mixture onto the baking sheet and form into a loaf shape. Top with half of the grated Parmesan cheese. Place remaining turkey on top of cheese and form into final loaf shape. Top with remaining spaghetti sauce and garnish with remaining Parmesan cheese.

Bake 50~60 minutes or until internal temperature reaches 155. Remove from oven, loosely cover with foil and allow to rest 10~15 minutes before slicing.

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Debbie Spangler ~ Certified Personal Chef

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