

Idiot's Kitchen Recipe –

Turkey Meatloaf with Sun-Dried Tomatoes & Feta Cheese

Recipe from www.idiotskitchen.com – adapted from Giada De Laurentiis



Ingredients:

½ large onion, finely chopped (about ¾ cup)
3-4 cloves garlic, finely chopped
½ cup sun-dried tomatoes packed in oil, drained and chopped
½ cup flat leaf parsley, finely chopped
1 cup plain bread crumbs
3 eggs, lightly beaten
¼ cup milk
1 cup feta cheese, finely diced into tiny bite sized pieces
1 teaspoon salt
1 teaspoon pepper
2-2 ½ pounds ground turkey (dark meat recommended)

Preheat the oven to 375 degrees. Prepare a broiler pan by putting 1 cup of water in the bottom and coating the top with non-stick cooking spray.

Assemble all of the non-meat ingredients in a large mixing bowl. Finely chop ½ large onion (about ¾ cup), 3-4 cloves garlic, ½ cup flat leaf parsley, and ½ cup sun-dried tomatoes drained of their oil. Add 1 cup plain bread crumbs, 3 lightly beaten eggs, and ¼ cup milk. Dice 1 cup (a little more than half of an 8 ounce package) of feta cheese into tiny bite sized pieces and add it to the mixture. Season with 1 teaspoon each salt and pepper. Stir to thoroughly combine all of the non-meat ingredients.

Add 2 – 2 ½ pounds ground turkey and use your hands to combine the meat with all of the other ingredients. Form the turkey into a large loaf on the top of a greased broiler pan. Put 1 cup of water in the bottom of the broiler pan.

Bake at 375 degrees for 60 - 70 minutes until golden brown and 165 degrees on an instant read thermometer. Let the turkey loaf rest 5 – 10 minutes before slicing so that it doesn't fall apart.

Makes 6 – 8 generous portions. Great for leftovers and also freezes well.