



## Turkey Meatloaf & Turkey Meatloaf Sandwiches

### INGREDIENTS:

- 3 lbs lean ground turkey
- 1 medium onion, finely chopped
- 2/3 cup Panko Breadcrumbs
- 1/4 cup + 2 tbsp **TILLIES TOMATO & GARLIC DRESSING**
- 2 eggs lightly beaten
- 1/2 cup milk
- 1/4 cup chopped fresh flat leaf parsley
- 1 tbsp salt
- 1/2 tsp pepper

### DIRECTIONS:

1. Preheat Oven to 350 degrees.
2. In large bowl combine milk and Panko Breadcrumbs. Stir with fork and let sit for few minutes.
3. Add ground turkey, onions, eggw, 1/4 cup Tillie's gourmet dressing, parsley, salt and pepper to breadcrumb mixture. Mix well.
4. Place mixture to loaf pan and brush top with remaining Tillie's Gourmet dressing.
5. Bake in oven for approx. 1 1/2- 1 3/4 hours or until Thermometer reads 165 degrees. Let sit for 5 minutes. Slice and servie immediately or use to prepare sandwiches.

### SANDWICHES:

Makes delicious leftover meatloaf sandwiches the next day!

1. Place sliced meatloaf on bread or roll with your favorite toppings (cheese, lettuce, tomato)
2. Spread either: **TILLIES GARLIC & TOMATO, ROASTED RED PEPPER & GARLIC, OR SUNDRIED TOMATO AND BASIL DRESSING** on bread and feast!