

Turkey Cheeseburger Meatloaf

Nutrition Facts:	
Yield	6
Calories	250
Fat	10.8 g
Sodium	549 mg

Code
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Ingredients Needed:

1 tsp. vegetable oil
7 slices turkey bacon
1 lb. extra-lean ground turkey
1 cup shredded cheddar cheese
1 egg
½ small onion, diced
1 slice French bread, crumbled
2 Tbsp. Worcestershire sauce
2 tsp. garlic powder
¼ cup ketchup
2 Tbsp. yellow mustard
1 ½ Tbsp. brown sugar

Recipe Directions:

- Preheat oven to 350 degrees.
- Heat vegetable oil in a large skillet over medium heat and cook turkey bacon until browned and crisp, about 5 minutes per side. Drain bacon on paper towels, crumble when cooled.
- Mixed cooked bacon with ground turkey, cheddar cheese, egg, onion, crumbled French bread, Worcestershire sauce, garlic powder, and black pepper; turn the turkey meatloaf mixture into a 9X10 inch baking dish and form into a loaf shape in the middle of the dish.
- Mix ketchup, yellow mustard, and brown sugar together in a bowl, stirring to dissolve brown sugar. Spread the mixture over turkey loaf.
- Bake the turkey loaf in the preheated oven until the juices run clear, loaf is no longer pink in the middle, for 45 minutes to 1 hour.
- Let cool, serve, and enjoy!



