

## Sausage Stuffed Turkey Meatloaf – Comfort du Jour

If you're looking for a way to simplify your homemade holiday dinner, but still have turkey, sausage stuffing and gravy, this might be the best thing you read all day. My ground turkey meatloaf has a swirl of spinach and sausage stuffing, packing all the flavor of Thanksgiving into one easy but visually impressive main dish.

*Note that the recipe recommends overnight refrigeration of the shaped meatloaf before baking, so you'll want to plan accordingly.*

### INGREDIENTS

1/2 cup dry herb stuffing mix (I used Pepperidge Farm brand)  
1/4 cup whole milk  
1 lb. all-natural ground turkey\* (see notes)  
About 1 Tbsp. extra virgin olive oil  
1 medium onion, diced (divided between layers)  
A few shakes poultry seasoning  
1 large egg  
2 large leftover **spinach balls**,\* cut into very small dice, measuring almost 1 cup  
1 bulb **roasted garlic**  
4 oz. ground breakfast sausage (uncooked)  
1/4 cup plain panko or other bread crumbs

### \*NOTES

For turkey meatloaf, I always choose regular ground turkey rather than turkey breast, which tends to be drier. If you choose ground turkey breast, consider adding an extra egg white or an extra tablespoon of olive oil to make up for the lost moisture.

The **spinach ball** recipe my hubby shared a couple weeks ago gets a lot of attention at our house, especially with Thanksgiving guests. If you don't have time to make them in advance of this recipe, try this as a substitute:

3/4 cup dry herb stuffing mix  
1/4 cup frozen dry spinach (thawed and squeezed dry)  
2 Tbsp. parm-romano blend  
1 egg white + 2 Tbsp. chicken or vegetable broth

Combine all ingredients in a bowl and allow time for the dry mixture to absorb the liquid ingredients. It should still feel somewhat dry and rather firm; proceed with the recipe at step 4.

### INSTRUCTIONS

1. Combine dry stuffing mix and milk in a small bowl and rest at least 20 minutes, allowing time for crumbs to be fully moistened, like a paste.
2. Heat a small skillet over medium heat. Swirl in extra virgin olive oil and add the diced onion. Sauté until onions are soft and translucent. Sprinkle with salt, pepper and poultry seasoning.

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3. In a medium bowl, combine the ground turkey, half of the sauteed onions, stuffing “paste” and egg. Season the mixture with salt and pepper, then set aside.
4. In the bowl of a food processor, combine spinach ball bits, remaining sauteed onions, roasted garlic and raw sausage (pulled apart into pieces). Pulse mixture several times until it is uniformly blended.
5. Line a small baking sheet with a piece of parchment paper. Scatter half of the panko crumbs evenly over the paper. Place handfuls of the turkey mixture over the crumbs and, using a rubber spatula, spread the mixture as even as possible, shaping a rectangle approximately 9 x 13”.
6. Using your hands, grab up tablespoon-sized lumps of the sausage mixture and place them over the turkey layer, leaving about an inch “naked” on one short end (this will help with sealing the rolled meatloaf later). Don’t rush this step because it will be tough to separate the layers if you misjudge the amount as you go. I placed “dots” of the sausage mixture all over, then filled in noticeable gaps with the remaining mixture until all was used. Press the sausage mixture firmly to seal it to the turkey layer. Lay a sheet of plastic film on top of the sausage layer and refrigerate the mixture for at least an hour. The chilling time will make it easier to roll up the meatloaf.
7. To roll up the meatloaf, begin by lifting the parchment and slightly fold the meatloaf onto itself, beginning on the short end that does not have a naked edge. Continue this motion, keeping the roll tight as you go. Some of the turkey may stick to the parchment, but you can use a rubber scraper to remove it and patch the roll. Seal the roll by firmly pressing the “un-stuffed” end together with the roll.
8. Press on any loose bits of panko crumbs, adding more if needed to lightly coat the shaped meatloaf. Wrap the rolled-up meatloaf as tightly as you can in a sheet of plastic film, twisting the ends as with a sausage chub. Tuck the twisted ends underneath, and chill the roll overnight. If you’re pressed for time, try to allow at least 2 hours to chill.
9. Preheat oven to 400° F. Line a baking sheet with parchment paper.
10. Remove the plastic wrap from the meatloaf and place the roll onto the lined sheet. Lightly spray the entire meatloaf with olive oil spray.
11. Bake at 400° for 15 minutes, then reduce oven temperature to 375° and bake 45 more minutes.
12. Test internal temperature to be sure it is at least 165° F. Cool 15 minutes before slicing.