**Tater Topped Turkey Meatloaf**



**Program:** Consumer

**Short Description:** Delicious turkey meatloaf topped with creamy taters!

**Long Description**: Moist and tender turkey meatloaf flavored with herbs, garlic, and onions, then topped with creamy mashed potatoes.

**Servings/portion size:** 12

**Preparation Time:** 20 minutes

**Cooking Time:** 45 minutes

**Total Time:** 65 minutes

**Potato Type:** Russet Potatoes

**Course:** Entrée, Lunch, Dinner

**Ingredients:**

Turkey Meatloaf:

* 2 pounds (908g) Ground Turkey (do not use very lean)
* ½ cup (30g) Panko Breadcrumbs
* 1/3 cup (80ml) Heavy Cream
* 3 each Large Eggs
* 1 cup (150g) Yellow Onion, finely chopped
* ½ cup (75g) Celery, finely chopped
* 1 tablespoon (4g) Fresh Rosemary, chopped
* 2 tablespoons (30ml) Dijon Mustard
* 2 teaspoons (4g) Dried Thyme
* 1 tablespoon (3g) Rubbed Sage
* 1 tablespoon (8g) Granulated Garlic
* 1 tablespoon (5g) Smoked Paprika
* 2 tablespoons (8g) Chicken Bouillon Powder (optional)
* 1-1/2 teaspoons (10g) Sea Salt
* 2 teaspoons (4g) Freshly Ground Black Pepper

Creamy Mashed Potato Topping:

* 1-1/2 pounds (680g) Russet Potatoes, peeled
* 3 tablespoons (45g) Unsalted Butter, softened
* 1/3 cup (80ml) Half and Half, heated
* 2 teaspoons (6g) Sea Salt
* 1-1/2 teaspoons (3g) Ground White Pepper

**Preparation:**

1. Gather and scale all ingredients.
2. Preheat an oven to 325 F (163 C)
3. To make the meatloaf, place the turkey in a large bowl. In a smaller bowl combine the breadcrumbs, cream, and eggs and allow to sit for 3-5 minutes. Add the egg and breadcrumb mixture to the turkey and add the onions, celery, rosemary, mustard, thyme, sage, garlic, paprika, bouillon powder (if using), sea salt, and black pepper.
4. Place the meatloaf mixture into a loaf pan and mound it higher in the center than on the sides.
5. Place the meatloaf into the preheated oven and cook until the internal temperature is 155 F (68.3 C), the meatloaf will carryover cook to 165 F (74 C). Remove the meatloaf from the oven and keep warm until ready to serve.
6. While the meatloaf is roasting in the oven, prepare the mashed potato topping by placing the peeled potatoes into a heavy-bottomed pot and covering them with cold water. Place the pot on the stove over high heat and allow the water to come to a boil. Reduce the heat to a simmer and cook the potatoes until they are fork tender.
7. Drain the potatoes and add the hot cream and butter mixture. Whisk/mash the potatoes until light and fluffy and fold in the salt and white pepper until thoroughly combined. Be careful not to overmix or the potatoes may get gummy.
8. Remove the meatloaf from the pan and top with the mashed potatoes.
9. Slice the meatloaf into 12 equal portions.
10. Serve right away and pair with your favorite kind of gravy and enjoy!

Table

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Vitamin C: 4.5 mg