

# Idaho Happy Apple Turkey Meatloaf

Serving Size: 1 Square  
Number of Servings: 100



## Meal Components

2.25 oz eq M/MA  
.125 cup Fruit

## Nutrition Information

246 Calories  
4.36g Saturated Fat  
297mg Sodium



## Ingredients

3.25 lb	Idaho Apples, Whole, Fresh	2 T	Salt
4 lb	Onions, Whole, Fresh	2 T	Pepper
13.5 lb	Ground Turkey	¼ c	Sage
6 c	Oats, Quick	¼ c	Dry Mustard
2 qt	Eggs	2 T	Italian Seasoning
2c	Tomato Sauce	2 T	Garlic Granules

## Directions

Preheat oven to 400°F. Line four shallow steam table pans with parchment paper.

### Prepare Ingredients

Wash, core and small dice apples. Peel and small dice onion.

### Prepare Meatloaf

In a mixer, using the paddle attachment, mix ground turkey, diced apples, diced onions, oats, eggs, tomato sauce, salt, pepper, sage, dry mustard, Italian seasoning, and garlic granules. Note: do not over mix as it will make the meatloaf tough.

### Cook Meatloaf

Divide meatloaf evenly into 4 sections. Spread each section evenly into a shallow baking pan using a rubber spatula. Bake for 45 minutes or until reaches 165°F. Cut each pan into 25 servings.

### Chef Tips

Apples and turkey products pair very well together. Ground beef can be substituted if ground turkey is not available.

Designed By Chef Brenda Thompson, RDN for the Idaho Apple Commission