

Tomato Basil Turkey Meatloaf with Mozzarella (Main Courses)

1 egg
¼ cup milk
1 Tbsp Worcestershire sauce
1 cup plain breadcrumbs
2 Tbsp Halladay's Sundried Tomato Basil Burger & Meatloaf Mix
Salt & pepper, to taste
2 lbs ground turkey
8 oz fresh mozzarella cheese, sliced

Glaze

1 cup ketchup
¼ cup brown sugar
1 Tbsp Halladay's Sundried Tomato basil Burger & Meatloaf Mix
¼ tsp Worcestershire sauce

Preheat oven to 350°F. Whisk together egg, milk, and Worcestershire sauce. In a separate bowl, combine breadcrumbs with Halladay's seasoning; add salt & pepper to taste.

Gently mix ground turkey with egg mixture and seasoned breadcrumbs. Form into a loaf, adding the fresh mozzarella cheese in the middle, being sure to enclose completely. Bake for 45 minutes.

Prepare the glaze by combining ketchup, brown sugar, 1 Tbsp Halladay's seasoning, and Worcestershire sauce. After 45 minutes of cooking time, remove the meatloaf and pour the glaze over top, then bake for an addition 15 minutes.