



# Polpettone di Tacchino

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## INGREDIENTS

- 1 1/2 ground turkey meat
- 3 slices of multigrain bread, crumbled into fresh breadcrumbs
- 1/2 cup quick oats
- 1 cup chicken stock
- 1/2 cup chopped red peppers
- 1/4 cup ketchup
- 3/4 of an envelope of Lipton Beefy Onion Soup mix
- 3 hard boiled eggs
- ground pepper
- 1 bag of frozen spinach, cooked, drained and chopped

## DIRECTIONS

1. Mix all the ingredients above, except the hard boiled eggs.
2. If you like, you can add the spinach also. I left them out in this picture because my youngest daughter does not like spinach.
3. Heat your oven to 375F.
4. Let the mixture sit a few minutes.
5. Meanwhile, butter a loaf pan.
6. Use a little more than half the mixture to line the bottom of the loaf pan.
7. Place the 3 hard boiled eggs in the middle of the loaf, side by side lengthwise.
8. Cover with the remaining mixture, making sure the eggs are covered and sealed inside.
9. Drizzle ketchup on top of meatloaf, in a zig-zag pattern
10. Bake for 45 minutes to an hour.
11. Shut off oven and let the meatloaf sit for a few minutes before serving.