

Good Eats *Recipes*

Turkey Meat Loaf

What You Need:

- 1 1/4 pounds ground turkey
- 1 cup coarsely grated zucchini
- 3/4 cup finely chopped onion
- 1/2 cup dry seasoned breadcrumbs
- 1/4 cup chopped fresh parsley
- 1 large egg
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1/4 cup GOOD EATS Peach Preserves
- 4 teaspoons Dijon mustard

Directions:

Preheat oven to 350°F. Combine first 9 ingredients in large bowl and mix well. Shape mixture on rimmed baking sheet into 8 x 4 x 2-inch loaf. Bake meat loaf 45 minutes. Remove from oven. Stir preserves and mustard in small bowl to blend. Spread glaze over top of meat loaf. Return to oven; bake until thermometer inserted into center registers 165°F, about 20 minutes longer. Transfer meat loaf to platter. Cut crosswise into slices and serve.