

Recipe:

TOM'S TURKEY MEATLOAF TRAYBAKE





WHAT YOU'LL NEED

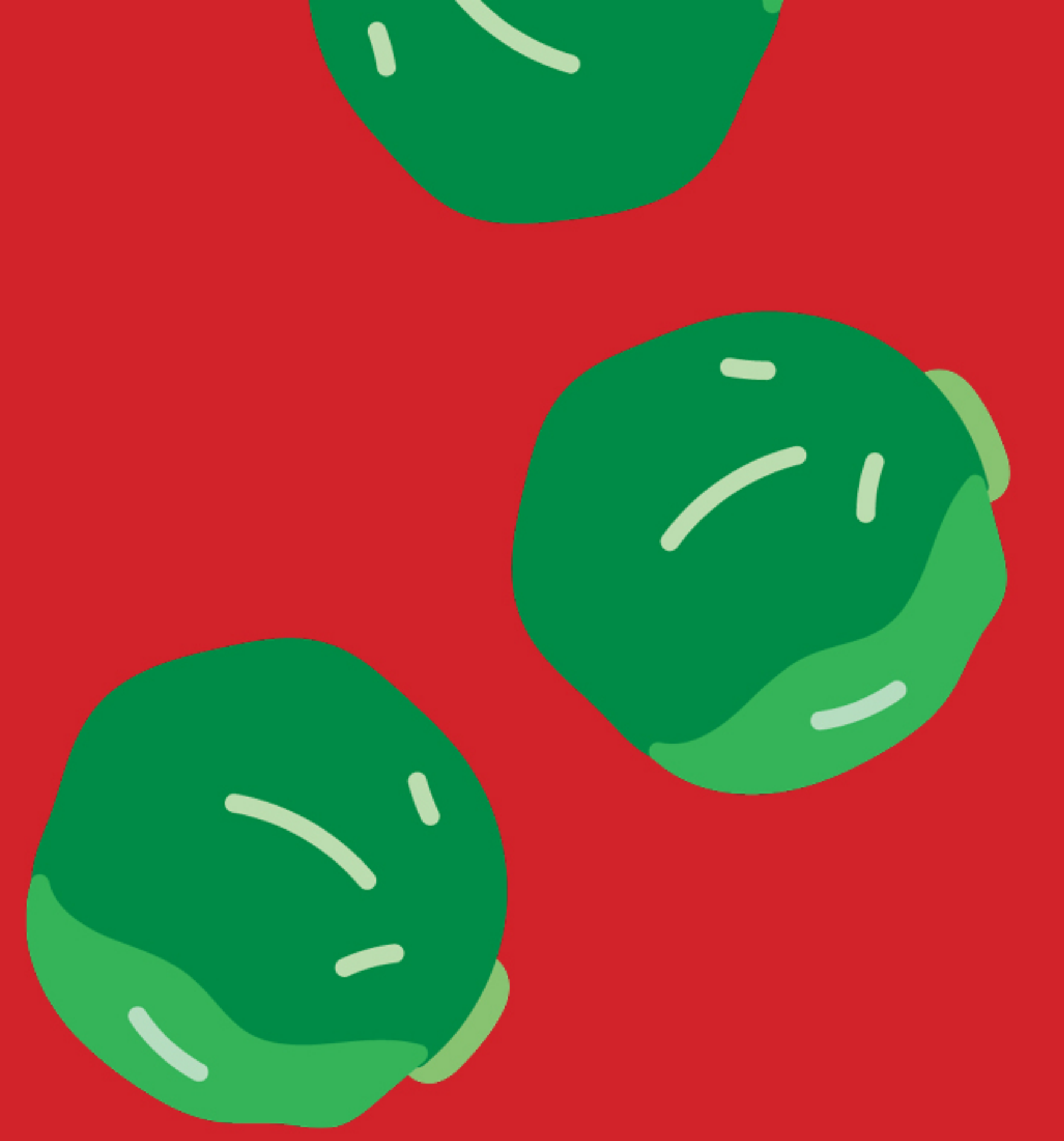
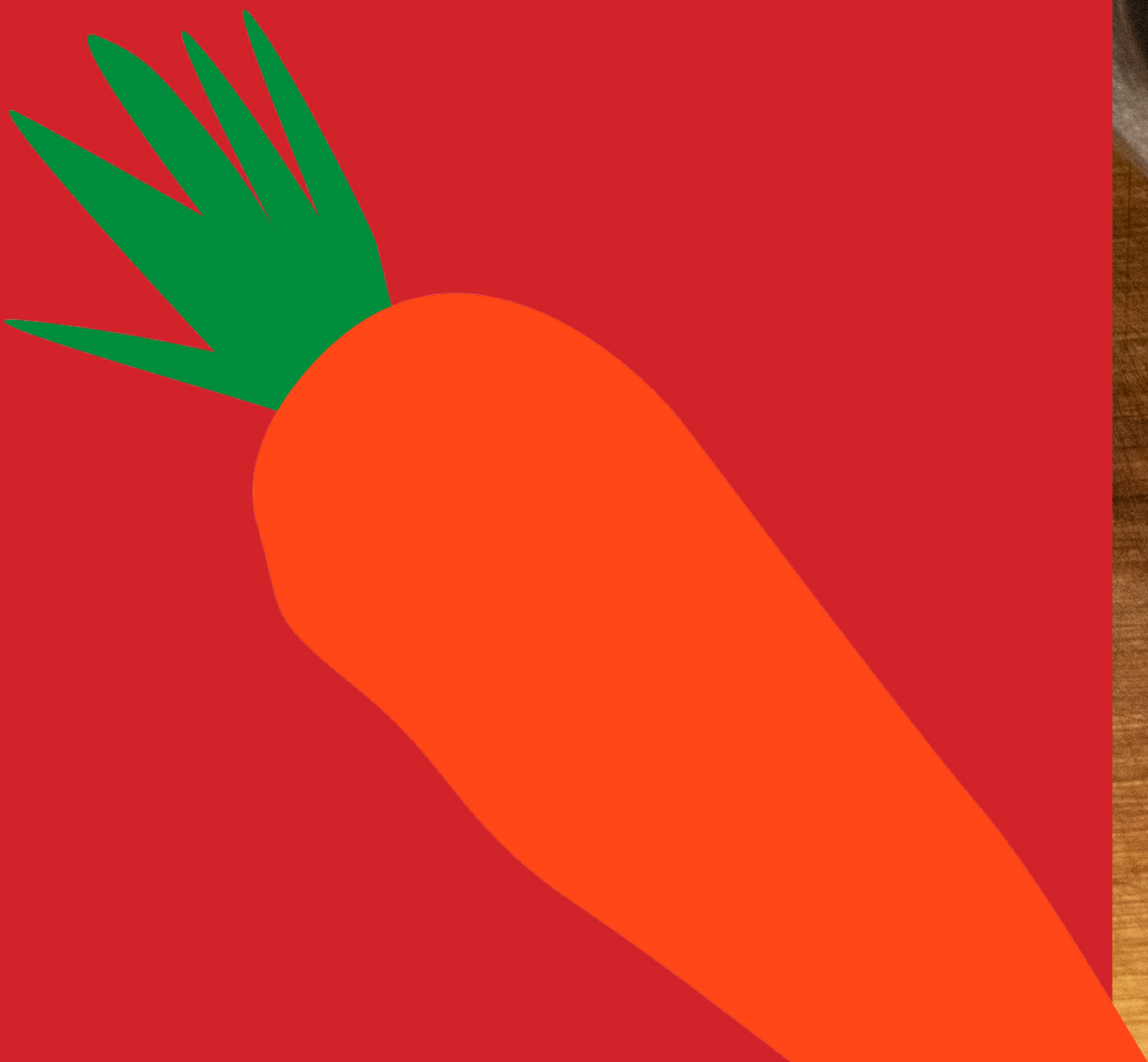
Serves 4-6

- 500g turkey leg mince
 - 400g sausage meat
 - 85g sage and onion stuffing
 - 100ml vegetable oil
 - 300g potatoes peeled and cut into half or quarters (ensure all are a similar size)
 - 4 large carrots peeled, topped, tailed and cut in half
 - 1 small savoy cabbage cut into quarters
 - 3 parsnips tailed and halved if large, smaller ones keep whole
 - 300g sprouts, halved
 - 200ml water
 - 4 tbsp gravy granules
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METHOD

1.

In a large bowl, add the turkey mince, sausage meat and stuffing, with a good pinch of salt and pepper. With your hands, mix and work into a large ball.



2.

Shape the ball into a log shape, roll up tightly in cling film and pop into the fridge for an hour or so (can be made the day before if you are feeling organised).

3.

Peel the potatoes, carrots and parsnips and cut as instructed in the ingredients list.

4.

Place the potatoes, carrots and parsnips in a saucepan of water, bring to the boil and simmer gently for 5 minutes.



5.

Strain and place in a large roasting tray, leaving space for the cabbage and turkey meat loaf.

6.

Remove the cling film from the turkey meatloaf.

7.

Place the cabbage wedges in the gap in the roasting tray and place the turkey meatloaf on top. As the vegetables and turkey meatloaf cook, the cabbage will soften underneath.



8.

Now drizzle the veggies and turkey meatloaf with vegetable oil and pop into a pre-heated oven 185°C to roast for 40 minutes.

9.

After 40 minutes add the sprouts to the tray and pop back into the oven for another 35/40 minutes.

10.

Once the turkey meatloaf and veggies are cooked, remove from the oven, cover with tin foil and allow to rest for 10 minutes.



11.

Meanwhile boil 200ml of water in a saucepan and stir in the gravy granules. Reduce to a simmer until the gravy thickens and looks ready.

12.

To serve, divide the vegetables between four plates and slice the turkey meatloaf into big wedges, add these to the plates and ladle over the gravy.

ENJOY!

