

CRANBERRY TURKEY MEATLOAF

Ingredients

- 1kg turkey mince
- 1 egg, lightly beaten
- 1 small brown onion, grated
- 1 granny smith apple, grated
- 2 x garlic cloves, crushed
- ¼ cup shredded fresh sage leaves
- 2 tbsp chopped fresh flat-leaf parsley leaves
- ¾ cup dried breadcrumbs
- ½ cup cranberry jelly, melted

Method

Preheat oven to 180 degrees C/160 degrees C fan-forced. Grease a 6cm deep, 14cm x 21cm loaf pan. Line with baking paper, leaving a 5cm overhang at both long sides.

Using hands, combine turkey, egg, onion, apple, garlic, sage, parsley and breadcrumbs in a bowl. Press mixture into prepared pan.

Brush top with 2 tablespoons cranberry jelly. Bake for 1 hour or until cooked through. Stand in pan for 5 minutes. Using paper lining remove from pan. Transfer to a platter. Brush with remaining jelly. Serves 8.