

A Recipe from the Cooking for Life Program:

**Turkey Meatloaf with Cranberry
Makes 6 servings**

What you need:

- 1 medium onion, chopped
- 2 celery stalks, finely chopped
- 2 tbsp. canola oil
- 8 slices whole wheat bread, cut into 1 inch cubes
- 1 tbsp. poultry seasoning
- 1 cup turkey or chicken broth
- 1 egg, slightly beaten
- 1 (1.3 lb) package ground turkey
- 1 (15 oz) can whole berry cranberry sauce



What you do:

1. Preheat oven to 350 degrees
2. Lightly oil a baking sheet or loaf pan
3. Heat the oil in a skillet over medium heat
4. Sauté the onion and celery until softened (about 5 minutes)
5. Remove from heat
6. Mix the bread cubes and poultry seasoning in a large bowl
7. Stir in the broth
8. Add the onion mixture, egg, and turkey to the bowl
9. Mix all ingredients until evenly combined
10. Shape everything into a loaf on the prepared baking sheet or place in a loaf pan.
11. Spread cranberry sauce over the loaf
12. Bake for 1 hour or until a meat thermometer inserted in the center of the loaf reads 180 degrees

Cooking for Life is a collaboration of the Vermont Campaign to End Childhood Hunger and UVM Extension's Expanded Food and Nutrition Education Program.