

## Southwestern Turkey Meatloaf Stuffed With Pepperjack Cheese

Serves 6-8 (or 2 with lots of leftovers for sandwiches or freeze half for later)

- 2 tablespoons olive oil, divided (one for oiling pan, one for the top of the meatloaf)
- 2 pounds ground turkey
- 1 ½ cups salsa, divided (1 cup in meatloaf, ½ cup on top for serving)
- 2 cups whole wheat bread, cubed
- 2 eggs, beaten
- ½ teaspoon kosher salt
- ¼ teaspoon fresh ground black pepper
- 1 teaspoon dried oregano
- 1/3 cup minced onion
- 2 cloves garlic, minced
- 8 ounces (about 1 ½ cups) chopped button mushrooms
- 4 ounce can chopped mild or hot green chiles, drained
- 1/3 pound sliced Pepper Jack cheese
- Chopped fresh tomatoes and bell peppers for garnish, optional

**Note about salt:** *I do not include much salt as the salsa contains quite a bit. If you'd like to check and see whether or not you'd like to add salt, make a small meatball of the mixture and fry it in a bit of oil. Taste and see (great song, too!) if you'd like any salt*

1. Preheat oven to 350 degrees F. Oil 9"x5" loaf pan using **1 tablespoon of the olive oil.**
2. Wash your hands well and take off your rings and watch. To a large bowl, add the second group of 11 ingredients—turkey through chiles-- **using only 1 cup of the salsa.** Put your hands down into the meat mixture and mix for about 2 minutes or until combined thoroughly.
3. Pat half of the meat mixture firmly and evenly down into the oiled loaf pan and place the slices of pepper jack cheese right down the middle of the loaf, overlapping, stopping before the very end. (So that the cheese doesn't ooze out while the meatloaf bakes.) Pat the other half of the meatloaf mixture on top of

the cheese—again, firmly-- to create the loaf. Brush top of meatloaf with the other tablespoon of olive oil.

4. Place loaf pan on a foil-lined sheet pan and bake for about 1 1/4 hours or until instant-read thermometer registers 160 degrees F. Remove from oven and let rest 10 minutes; temperature will come up to 165 degrees F. Invert onto serving platter, first pouring out excess liquid if necessary, and top with **the other half-cup of salsa**. (Carve in pan if easier.) Garnish with diced tomatoes and green peppers as desired. Surround the loaf with the Potato-Zucchini Sauté and serve hot. Store leftovers tightly wrapped in refrigerator for up to four days. (Can wrap tightly and store in freezer up to 3 months.)