

Rosemary [Turkey](#) Meatloaf Freezer Recipe

1 1/2 lbs ground turkey
1 tbsp oil
1 medium onion, chopped
3 cloves garlic, minced
2 tbsp fresh rosemary or 2 tsp dried rosemary
2 tbsp fresh sage or 2 tsp dried sage
2 tbsp fresh thyme or 2 tsp dried thyme
salt & pepper to taste
1 egg
1/4 cup ketchup
1 tbsp Worcestershire sauce
1/2 cup dried bread crumbs

In a large skillet, heat the oil then stirfry onion, garlic, rosemary, sage, thyme salt and pepper for about 2-3 minutes or the onions are translucent but not turning brown. While stirfrying, beat the egg in a large bowl. Then add onion stirfry mixture, ketchup, and Worcestershire sauce. Stir. Add ground turkey and bread crumbs, kneading with your hands until completely combined. Place chicken mixture into a loaf pan. Preheat oven to 350F. Bake for 1 hour or until a meat [thermometer](#) inserted into the center registers 170F. Remove from oven and allow to stand for 5-6 minutes. Remove from loaf pan and allow to cool. Freeze in freezer container or in ziploc bag.

On cooking day:

Allow to thaw overnight in fridge. Cut into serving size pieces and reheat in skillet until heated through (can add about 1/2 cup water or chicken stock to skillet to prevent it from getting too dried out, if needed). Serve.