

## [Turkey Sage Meatloaf](#)

Recipe by Wegmans

### Ingredients

- 1 pkg (7 oz) Wegmans Organic Chopped Onions
- 1 pkg (7 oz) Wegmans Diced Celery
- 1 Tbsp Wegmans Organic Extra Virgin Olive Oil
- 1 Tbsp chopped Wegmans Peeled Garlic
- 1/2 cup chopped fresh Italian parsley
- 2 pkgs (.25 oz each) Wegmans Organic Sage, chopped
- 3 pkgs (1 lb. each) Wegmans Organic Ground Turkey
- 2 Wegmans Organic Large Brown Eggs
- 1/4 cup Wegmans Organic BBQ Sauce
- 1 Tbsp salt
- Black pepper to taste
- 1 1/3 cups Wegmans White Panko Bread Crumbs
- 2 containers (8 oz each) Wegmans Home-Style Gravy (Meat Dept), warmed

### Directions

- Preheat oven to 375 degrees. Pulse onions and celery in food processor until minced. Heat oil in pan on MED. Add onion-celery mixture and garlic. Cook, stirring, 5-7 min until soft but not browned. Remove pan from heat; let veggies cool. Add parsley and sage to cooled mixture; stir to combine.
- Combine ground turkey, eggs, BBQ sauce, veggie mixture, salt, and pepper. Add panko bread crumbs; stir to combine.
- Place mixture in baking dish; form into loaf with wet hands. Bake 60 - 65 min, until internal temp reaches 165 degrees (check by inserting thermometer halfway into meatloaf). Serve with warm gravy.

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