

Skillet Turkey Meatloaves with Mushroom Gravy

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"Southern Living Magazine," September 13, 2021

Active Time: 45 Minutes

Total time: 1 hour, 5 minutes

Ingredients

1-pound 85/15 lean ground turkey (white and dark meat)

½ cup finely chopped yellow onion (from 1 small onion)

⅓ cup panko breadcrumbs

2 teaspoons Worcestershire sauce

2 ½ tablespoons extra-virgin olive oil, divided

3 teaspoons finely chopped garlic (from 3 large cloves), divided

3 teaspoons fresh thyme leaves, divided, plus more for garnish

1 ½ teaspoons kosher salt, divided

½ teaspoon black pepper, divided

8 ounces fresh Brussels sprouts, trimmed and halved (2 cups)

3 medium carrots (halved lengthwise if wider than ¾ inch), sliced on an angle into 1-inch pieces (1⅓ cups)

1 tablespoon unsalted butter

1 (8-oz.) pkg. fresh sliced cremini mushrooms (about 3 cups)

1 tablespoon all-purpose flour

1 cup unsalted chicken stock

Hot cooked mashed potatoes, for serving

Directions

1. Preheat oven to 450°F. Place turkey, onion, panko, Worcestershire sauce, 1½ tablespoons of the oil, 2 teaspoons of the garlic, 2 teaspoons of the thyme, 1 teaspoon of the salt, and ¼ teaspoon of the pepper in a large bowl; gently mix together using your hands just until incorporated. Divide turkey mixture evenly into 4 portions, and form each portion into a football-shaped loaf about 4 inches long and 1½ inches thick (don't pack the mixture too tightly). Set aside.
2. Place Brussels sprouts and carrots in a large cast-iron skillet. Add ¼ teaspoon of the salt and remaining 1 tablespoon oil; toss to coat, and spread in an even layer. Arrange uncooked meatloaves on top of vegetable mixture. Bake in preheated oven until vegetables are browned and tender and a thermometer inserted into thickest portion of each meatloaf registers 165°F, about 25 minutes.
3. Remove skillet from oven. Transfer meatloaves and vegetable mixture to a platter, or divide evenly among 4 plates. Cover with aluminum foil to keep warm. Do not wipe skillet clean.
4. Add butter to skillet, and melt over medium-high until sizzling. Add mushrooms in an even layer. Cook, undisturbed, until bottom sides are lightly browned, about 4 minutes. Stir mushrooms. Cook, stirring often, until tender, about 2 minutes. Sprinkle with flour, and stir in remaining 1 teaspoon each garlic and thyme. Cook, stirring constantly, 1 minute. Slowly stir in stock, scraping up any flour stuck to bottom of skillet. Bring to a simmer over medium, stirring occasionally. Simmer, stirring often, until thickened to

desired consistency, 4 to 5 minutes. Remove from heat; stir in remaining $\frac{1}{4}$ teaspoon each salt and pepper.

5. Serve meatloaves and vegetables alongside hot cooked mashed potatoes; top with gravy. Garnish with additional thyme leaves.