

## Day 2 – Homemade Turkey Meatloaf – Tyler Florence



### Ingredients:

- 2 pounds ground turkey
- 3 eggs
- 2 fresh thyme sprigs , leaves removed
- Sea salt and freshly ground black pepper
- 3 slices white bread , crusts removed and torn into pieces
- 1/2 cup whole milk

In a large mixing bowl, soak the bread pieces in the whole milk. Set aside. In a separate large mixing bowl, combine the ground turkey and mix well. Squeeze out the milk from the bread and add the bread to mixing bowl. Add the eggs, 1 cup of the tomato relish and thyme, and season with salt and pepper. Mix well with hands. To test, fry a small "hamburger" patty of the meatloaf until cooked. The patty should hold together but still have a soft consistency. Taste the patty for seasoning.

Take a small baking tray and line with parchment paper. Form the meat into a loaf shape on the tray and top with another 1/2 cup of the tomato relish. Bake the meatloaf for 1 to 1 1/2 hours until the juices run clear and meat is tender—it should spring back lightly when pressed. Remove the meatloaf from the oven, and let it cool a bit before slicing.