

Provençal Turkey Meatloaf

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1 lb. ground turkey breast
¼ C black olives
1 T capers
3 T shallots, chopped
2 garlic cloves, chopped
1 t dried lavender
½ t red pepper flakes
2 T dried parsley

1 T dried sage
1 t dried marjoram
1 t dried rosemary
1 egg
½ C panko breadcrumbs
2 T Dijon mustard
Salt & pepper to taste

Preheat oven to 400°.

Into the food processor, add olives, capers, shallots, garlic, pepper flakes, and dried herbs. Pulse into a paste.

In a large mixing bowl, place ground turkey, olive paste, egg breadcrumbs, Dijon mustard, salt and pepper. Mix until combined. Separate turkey mixture into 4 equal portions. Shape into mini-loaves and place on parchment-lined baking sheet. Brush turkey loaves with olive oil and bake for about 20 minutes or until turkey is cooked through. Let turkey meatloaves rest for 10 minutes before serving.

Serves 4.