

## INGREDIENTS FOR 6 SERVINGS



Pinto Noir



Amber Ale

1 Pound Package Jennie-O® Lean Ground Turkey

¼ Cup Panko Breadcrumbs

2 Tablespoons Tomato Paste

2 Tablespoons Basil, Chopped

1 Egg

1 Clove Garlic, Minced

1 Teaspoon Sea Salt

½ Teaspoon Coarse Ground Black Pepper

### Topping:

Sir Kensington's® Ketchup

6 Slices Mozzarella Cheese



## PREPARATION

Preheat oven to 400°. Prepare a 13x9 baking pan with cooking spray. In a large bowl add all ingredients excluding the topping and mix until just combined. Form the meatloaf into roughly an 8 inch by 4 inch loaf.

Before baking, top with a desired amount of Sir Kensington's ketchup. We recommend around ¾ cup. Bake 30 minutes, and then top with mozzarella cheese in the last few minutes. Remove the meatloaf from the oven once the internal temperature reads 165°.