

# Turkey Loaf

- 1 tablespoon oil
- 2 large cloves garlic, minced
- 2 large stalks celery, finely chopped
- 1 cup thinly sliced leeks
- 2 red or green peppers, diced
- 1/2 pound mushrooms, thinly sliced
- 1 1/4 pound ground turkey
- 1 egg, slightly beaten
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup fresh bread crumbs
- 1/2 cup parsley, chopped

1. Sauté the following ingredients in oil: garlic, celery, leeks and peppers for about 3 to 5 minutes.
2. Add mushrooms, cover pan and heat for a few minutes. Spoon off liquid and reserve. Remove from heat.
3. Combine all ingredients. Shape in loaf and place in large rectangle shaped baking pan.
- 4 parboil small potatoes, onions, carrots. Arrange around loaf. Cover with vegetable water and bake at 375 degrees for 1 hour and 15 minutes.