

Mini Spinach and Mushroom Turkey Meatloaves

Ingredients

- 1 1/2 lb ground turkey meat, half white and dark or all white
- 8 oz mushrooms
- 4 oz crushed or sliced black olives
- 2 1/2 c frozen chopped spinach
- 2/3 c shredded parmesan cheese
- 2 eggs
- 1 1/2 t salt (I)
- 1/2 t garlic powder
- 1/2 t onion powder
- 1/2 t black pepper
- 3 large splashes Lea and Perrin's Worcestershire sauce

Instructions

Preheat oven to 400 degrees. Place spinach in microwave safe bowl and heat for 2 minutes, stopping after 1 minute and stir. Place mushrooms in food processor and pulse completely. If using sliced olives, do the same. Squeeze and drain all water from the spinach. Crack eggs into large mixing bowl. Add all spices and whisk together well. Add ground turkey and start to mix by hand. Add mushrooms and mix. Crumble spinach into bowl and combine. Add olives and cheese and mix again.

Spray a 12 count muffin pan with cooking spray. Divide mixture into cups and bake for 25 minutes.

Some liquid will collect in bottom of pans during cooking. Careful when removing from oven!

Mini Spinach and Mushroom Turkey Meatloaves

```
<div class="yj6qo ajU">  
<div tabindex="0" role="button" class="ajR"  
id=":zi" data-tooltip="Show trimmed content"></div>  
</div>
```