

## Turkey Loaf - Main



### Ingredients

- 1 x 500g turkey mince
- 1 x pack 12 pork sausages
- 1 x sage and onion stuffing mix
- Salt and Pepper

### Method

Pre-heat the oven to 160-170c.

Rehydrate the stuffing mix with boiling hot water. Leave to the side to cool.

Take the sausages out of their skins. Remember only use one packet of sausages as the other packet can be used for your pigs in blankets!

Once the skin of the sausage is removed, add the meat to the bowl with your stuffing mix and throw away the skins.

Add the turkey mince to the bowl and combine all the ingredients.

Season with salt and pepper and make sure all the ingredients are well combined.

Then place the turkey mix into a well-greased loaf tin. Or shape into a loaf and place onto a tray.

Place into the oven and cook for 30-35 minutes until it has reached 70c and above or is fully cooked in the middle.

Allow to rest slightly before cutting and serving with the other elements of your lunch.

