



Balsamic Turkey Meatloaf

made with: Castillo de Pinar Organic Extra Virgin Olive Oil, Castillo de Pinar Fritada de Tomate Casera, Froggit No Sugar Added Thyme Balsamic Reduction Vinegar

Ingredients:

3lbs ground turkey
2 eggs
1/2 cup Half & Half
1/4 cup diced shallots
3 TBS Castillo de Pinar Organic Extra Virgin Olive Oil
2 TBS worcestershire sauce
2 TBS soy sauce
2 TBS Froggit No Sugar Added Thyme Balsamic Reduction Vinegar

1 cup almond flour
1 TBS corn starch
2 tsp sea salt
1 TBS dried Italian Seasoning
1 TBS granulated garlic
2 tsp black pepper
12oz jar of Castillo de Pinar Fritada de Tomate Casera
1 TBS tomato paste

Directions:

Pre-heat oven to 350 degrees.

Mix all of the ingredients except the Fritada de Tomate Casera and tomato paste together in one bowl.

Form into a log, and place on a broiler pan.

Lightly score the top of the loaf with a knife in three diagonal cuts to prevent the loaf from splitting while baking.

In a separate bowl, vigorously mix the 12oz jar of Castillo de Pinar Fritada de Tomate Casera with 1 heaping TBS of tomato paste and 1 TBS of Froggit No Sugar Added Thyme Balsamic Reduction Vinegar.

Carefully top the meatloaf with the tomato mixture and bake for 55 to 60 min, or until the internal temperature reaches 160 to 165 degrees.

Remove from heat

Let it rest for 5 to 10 min before slicing.

Serve with Cauliflower Mash and sautéed vegetables for a wonderful low carb meal.