Thanksgiving Turkey Loaf



Last month one of our adopters asked us if we ever did savory recipes in our newsletter. Funny we had honestly never thought of doing that before. But this Thanksgiving Turkey Loaf is definitely still a treat - just ask Riley and Gracie!

Ingredients:

2 pounds ground turkey 1/2 cup apple, peeled and grated or finely diced

1/2 cup peas

1/2 cup celery, finely diced

1/2 cup rolled oats

1/2 cup chicken stock

Instructions:

- 1) Preheat oven to 350 degrees
- 2) Prepare a loaf pan with a quick spray of olive oil; you can also line with parchment paper for easy lifting out and cleaning up
- 2) In a large bowl mix all items together until when incorporated we suggest using gloves if you have them
- 3) Place into the loaf pan and pat down to make it even
- 4) Bake in the oven for approximately one hour (165 should be the internal temperature when done)
- 5) Unmold to cool
- 6) Slice into small portions and let your pup enjoy for Thanksgiving dinner

Leftover slices can be wrapped well and stored in the freezer for up to 3 months.