

Turkey Meatloaf in a Pumpkin

Here's a non-traditional, easy to make, fun-to-eat, one-dish feast for two.

Ingredients:

- 1 small pumpkin
- 1 teaspoon brown sugar
- 1 tablespoon unsalted butter
- 1/2 medium onion, finely chopped
- 2 celery stalks, finely chopped
- 1 small Granny Smith apple, chopped
- 1 pound ground turkey (can substitute ground beef)
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper
- 1/2 teaspoon mustard powder
- 1 tablespoon fresh sage, minced
- 1 large egg
- 3/4 cup breadcrumbs
- 1/2 cup grated Parmesan

Directions:

1. Heat oven to 400 degrees F. Cut a lid off the top of the pumpkin. Remove seeds and stringy interior, replace the lid, and bake in roasting dish for 1 hour in about 1 inch of water. Remove pumpkin from oven and let cool. Once cool, coat the inside with the mustard and brown sugar.
2. While the pumpkin is baking, melt butter in a skillet over medium heat. Add onion, celery, and apple and cook until just softened. Remove the skillet from heat and combine contents with remaining ingredients in a medium bowl.
3. Stuff meatloaf mixture into the pumpkin, leaving an inch of space at the top. Place the lid on top and bake for 1 hour.
4. Let stand for 15 minutes before slicing and serving.

