Turkey Spinach Meatloaf

Ingredients
1 ½ - 2 pounds ground turkey
1 10-ounce package frozen spinach thawed and drained
4-5 mushrooms, chopped
1 onion, chopped
2 cloves garlic, minced
2 tablespoons extra-virgin olive oil
¼ teaspoon salt
¼ teaspoon pepper
1 tablespoon dried basil*
1 tablespoon dried parsley*
1 tablespoon dried oregano*
*or 3 tablespoons of Italian seasoning
½ - 1 cup spaghetti sauce, divided

Directions
1. Heat oven to 350 degrees Fahrenheit.
2. In a skillet, sauté onions, garlic, and mushrooms in olive oil; set aside and let cool.
3. Mix onions, garlic, mushrooms with spices, thawed and drained spinach, and ¼ - ½ cup spaghetti sauce.
   Combine with turkey.
4. Place mixture in greased loaf pan and place in pre-heated oven. Bake, covered for one hour. Halfway through
   cooking, spoon the remaining spaghetti sauce on top of the loaf and put it back in the oven, covered.
5. Remove from oven, cut, serve and enjoy!

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