

SIDE DISH

Turkey Stuffing Meatloaves and Mashed Potatoes with Herbs

28 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
150 min	10 min	140 min	4	\$8.86	1,216 kcal



Indulge in a comforting classic with our Turkey Stuffing Meatloaves and Mashed Potatoes with Herbs. This delightful dish brings together the heartwarming flavors of Thanksgiving in a family-friendly meal that’s perfect for any occasion. Each bite of the tender turkey meatloaf is infused with the swe...

Ingredients

☐ 2 McIntosh apples, cored and chopped	☐ 1 bay leaf
☐ 5 ounce package soft herb cheese (recommended: Boursin)	☐ 4 tablespoons butter
☐ 3 small ribs celery, chopped	☐ 1 large egg
☐ ¼ cup all-purpose flour	☐ ¼ cup chopped mixed fresh herbs (recommended: chives, dill, thyme)

☐ ½ cup chopped fresh parsley

☐ 1 onion, chopped

☐ 4 servings Salt and freshly ground black pepper

☐ 2 cup stuffing cubes (recommended: Pepperidge Farm) or stale cubed white bread

☐ ¼ cup vegetable oil, plus more for drizzling

☐ 2 pounds ground turkey

☐ 1 tablespoon poultry seasoning

☐ 2 pounds starchy potatoes, peeled

☐ 4 cups chicken or turkey stock in a box

☐ 1 cup whole milk

EQUIPMENT Bowl, Frying pan, Baking sheet, Sauce pan, Oven, Whisk, Pot, Baking pan, Aluminum foil

Method

- 1 Preheat the oven to 350 degrees F.
- 2 Heat the butter to melt in a medium skillet over medium heat.
- 3 Saute the apples, celery, and onions seasoned with a bay leaf, salt, and pepper, until very tender, 10 minutes.
- 4 Add the stuffing cubes and moisten with 1 to 1 1/2 cups of stock; season with poultry seasoning. Cool completely, then combine in a bowl with ground turkey, salt, pepper, half the parsley, and egg. Form 4 oval-shaped loaves a couple of inches thick. Arrange on a rack over baking sheet or parchment-lined baking sheet and coat with a little oil to glisten. Roast until brown and firm, 45 minutes, depending on thickness.
- 5 Reheat the meatloaves in medium hot oven to warm through.
- 6 Place them in a shallow baking dish and cover with foil. Cook's Note: To keep the loaves from drying out - add a splash of stock, this will keep the loaves super moist.
- 7 In a saucepan, whisk the oil and 1/4 cup flour over medium heat 10 to 15 minutes, until the color of peanut-butter.
- 8 Add lots of coarse pepper to the roux, then whisk in a couple of cups of stock and thicken, season with salt to taste. Cool completely and store in the refrigerator. Reheat the mixture in a saucepan over medium flame.
- 9 While the meatloaves bake, boil the potatoes in enough water to cover.
- 10 Drain, then return the potatoes to the hot pot and mash with milk, herb cheese, mixed herbs, remaining parsley, salt and pepper. Cool completely and store in the refrigerator.
- 11 Reheat the potatoes in a saucepan over medium-low heat, adding a little more milk as the potatoes warm to loosen them up a bit.

12 Serve the meatloaves, whole or sliced, with mashed potatoes and gravy.

Nutrition per serving

1,216

KCAL

76 g

PROTEIN

59 g

FAT

99 g

CARBS

Saturated Fat	24.3 g · 152% of daily needs
Fibre	9.7 g · 39% of daily needs
Sugar	22.6 g · 25% of daily needs
Sodium	1,328 mg · 58% of daily needs
Cholesterol	252 mg · 84% of daily needs
Vitamin C	35.7 mg · 43% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/turkey-stuffing-meatloaves-and-mashed-potatoes-with-herbs-146177