Cheese-Stuffed Mini Meat Loaves

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2 pounds ground turkey 1 cup panko bread crumbs 1 small (3/4 cup) onion, chopped 2 cloves garlic, minced 2 large geggs, beaten 2 tablespoons Worcestershire sauce 3/4 teaspoon salt 1/4 teaspoon pepper 4 ounces Cheddar cheese 1/4 cup ketchup 1 tablespoon brown sugar 1/2 teaspoon mustard powder Preheat the oven to 350 degrees.

In a large bowl, combine the turkey, bread crumbs, onion, garlic, eggs, Worcestershire, salt and pepper.

Divide the mixture into twelve 2-1/2 inch meatballs.

Cut the cheddar cheese into twelve cubes. Press one cube into the middle of each meatball, pinching to seal.

Gently press the meatballs into muffin pan cups, leaving the centers mounded.

In a bowl, mix the ketchup, brown sugar and mustard powder. Brush on top of the meatballs. Place the pan on a baking sheet.

Bake for 30 minutes.

Per Serving (excluding unknown items): 1985 Calories; 113g Fat (52.1% calories from fat); 190g Protein; 44g Carbohydrate; 3g Dietary Fiber; 836mg Cholesterol; 4170mg Sodium. Exchanges: 0 Grain(Starch); 26 Lean Meat; 2 Vegetable; 6 Fat; 2 Other Carbohydrates.

Beef

Bar Canvina Nutritianal Analysia

| Calories (kcal): | 1985 |
|--------------------------------|-------|
| % Calories from Fat: | 52.1% |
| % Calories from Carbohydrates: | 9.0% |

Vitamin B6 (mg): Vitamin B12 (mcg): Thiamin B1 (mg): 3.5mg 4.0mcg .6mg

| % Calories from Protein: | 38.9% | Riboflavin B2 (mg): |
|--------------------------|-----------|------------------------------|
| Total Fat (g): | 113g | Folacin (mcg): |
| Saturated Fat (g): | 44g | Niacin (mg): |
| Monounsaturated Fat (g): | 39g | Caffeine (mg): |
| Polyunsaturated Fat (g): | 19g | Alcohol (kcal): % Pofuso: |
| Cholesterol (mg): | 836mg | V. DATIEA |
| Carbohydrate (g): | 44g | Food Exchang |
| Dietary Fiber (g): | 3g | Grain (Starch): |
| Protein (g): | 190g | Lean Meat: |
| Sodium (mg): | 4170mg | Vegetable: |
| Potassium (mg): | 2998mg | Fruit: |
| Calcium (mg): | 1035mg | Non-Fat Milk: |
| lron (mg): | 15mg | Fat: |
| Zinc (mg): | 22mg | Other Carbohydrates |
| Vitamin C (mg): | 72mg | |
| Vitamin A (i.u.): | 1892IU | |
| Vitamin A (r.e.): | 450 1/2RE | |
| | | |

114mcg 33mg (mcg): (mg): e (mg): (kcal): 0mg 0 n n% **^**. Exchanges 0 tarch): at: 26 le: 2 0 Milk: 0 6 arbohydrates: 2

1.7mg

Nutrition Facts

| Amount Per Serving | | |
|-------------------------|-------------------------|--|
| Calories 1985 | Calories from Fat: 1034 | |
| | % Daily Values* | |
| Total Fat 113g | 174% | |
| Saturated Fat 44g | 222% | |
| Cholesterol 836mg | 279% | |
| Sodium 4170mg | 174% | |
| Total Carbohydrates 44g | 15% | |
| Dietary Fiber 3g | 12% | |
| Protein 190g | | |
| Vitamin A | 38% | |
| Vitamin C | 120% | |
| Calcium | 104% | |
| Iron | 84% | |

* Percent Daily Values are based on a 2000 calorie diet.