



Gammy's House Recipes

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Sunday Dinner Meatloaf

2 packages (1 lb. each) TYSON Fresh Ground Chicken
1 jar (12 oz.) mushroom or chicken gravy
1-1/2 cups crushed dry stuffing mix
1 envelope mushroom-onion recipe soup mix
1 egg, beaten
2 teaspoons Worcestershire sauce

PREP: Heat oven to 375°

Reserve 1/2 cup gravy; cover and set aside. In medium bowl, blend remaining gravy, stuffing mix, soup mix, egg and Worcestershire sauce. Add chicken; mix well. In a 9-in. x 5-in. loaf pan, form into loaf.

Bake at 375° for 1 hour. Spoon reserved 1/2 cup gravy evenly over loaf. Bake 5-10 minutes longer or until thoroughly cooked. (Or insert instant-read meat thermometer in center of loaf. Temperature should read 170°.) Let stand 5 minutes. Transfer to serving platter.

CHILL: Refrigerate leftovers immediately.