



## Salsa Meatloaf

12 lbs lean ground turkey

1 cup seasoned dry bread crumbs

1.5 cups water

1 cup D&Co. Kitchen Roasted Garlic & Olives Salsa

1 onion chopped

1 egg

Preheat oven to 425. In a small bowl, mix the bread crumbs, water, and **Roasted Garlic & Olives Salsa** and set aside for 10 minutes. In a large bowl, add onions, garlic, turkey, egg, and when it's ready, the water/breadcrumb mixture. Using your clean hands, mix together. Shape into a loaf shape in a large pan. I usually use a 9x13x2. Bake for 60 minutes or until cooked through. Remove from oven and allow to cool slightly before slicing.

## Zucchini Cheese & Salsa Parmesan Bake

1 large zucchini, thinly sliced

1 cup D&Co. Kitchen Roasted Garlic & Olives Salsa

1 tbs olive oil

1 small white onion, diced

1 small, sweet bell pepper, diced

¼ cup fresh and grated Parmesan cheese

Salt and pepper to taste

Pre-heat oven to 350 degrees. Prepare a shallow baking dish with non-stick cooking spray. Over medium heat, sauté onion and bell pepper in olive oil until soft and tender, about five minutes. Place a single layer of zucchini slices in the bottom of the dish. Sprinkle lightly with onion and peppers. Top with a thin layer of **Roasted Garlic & Olives Salsa**. Sprinkle cheese on top of the salsa. Repeat the process again and again. Salt and pepper to taste. Bake uncovered for 20 to 30 minutes until the zucchini is soft and tender

