

## Turkey Caprese Meatloaf Cups

How convenient are these?! These mini meatloaf cups are packed with protein and great for weekday lunches. Store them in an airtight container with roasted vegetables, than just reheat everything at lunchtime!

### Ingredients:

- 1 large egg
- 2 pounds ground turkey breast
- 1/3 cup sun-dried tomatoes, drained and chopped
- 1/4 cup fresh basil leaves, chopped
- 6 ounces fresh mozzarella, shredded
- ½ teaspoon garlic powder
- Salt and pepper, to taste



### Directions:

1. Preheat oven to 400°F.
2. Beat the egg in a large mixing bowl. Add the remaining ingredients and mix everything together with your hands until evenly combined.
3. Grease a 12-cup muffin tin and divide the turkey mixture among the muffin cups, tightly pressing the mixture in. Bake in the preheated oven until the turkey is cooked through, 25 to 30 minutes.
4. Cool the meatloaves completely, than store them in an airtight container in the fridge for up to 5 days.