



Baked Spinach Feta and Turkey Meatballs

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

24

Description

These spinach feta and turkey meatballs are quick and easy to make easy to freeze and taste great when reheated My son and I call these Combine Nuggets Did you know that a combine is a giant tractor that harvests crops from the field Well I most certainly didnt until my 3yearold told me Therefore thanks to the hardworking combines we can put the green things in our nuggets

Ingredients

- - cooking spray - 1 pound lean ground turkey - 1 (10 ounce) package frozen chopped spinach
- thawed and drained - 1 (6 ounce) container crumbled feta cheese - ½ teaspoon paprika - ½ teaspoon onion powder - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 24-cup mini muffin tin with cooking spray. Mix together turkey
2. drained spinach
3. feta cheese
4. paprika
5. onion powder
6. salt
7. and pepper in a large bowl until well combined. Roll into 24 meatballs and place in the prepared muffin tin. Bake in the preheated oven until meatballs are cooked through
8. 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Cook's Note You can freeze leftovers in a resealable plastic bag. To reheat frozen meatballs
9. place into a greased baking dish
10. cover
11. and bake in a preheated 350 degree F (175 degree C) oven until warmed all the way through
12. about 20 minutes.