

Italian Turkey Meatballs

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

These Italianstyle turkey meatballs are made with lean ground turkey fresh herbs Parmesan cheese and seasoned bread crumbs Serve with pasta and sauce or in a sandwich

Ingredients

- - 2 teaspoons Melt® Organic Buttery Spread
- softened - 1 ½ pounds ground lean turkey - ½ cup dry Italian bread crumbs - ½ cup chopped fresh parsley - ¼ cup shredded Parmesan cheese - ¼ cup tomato sauce - 3 cloves garlic
- minced - 3 tablespoons chopped fresh oregano - 2 teaspoons chopped fresh rosemary - 1 teaspoon dry mustard - ½ teaspoon cayenne pepper - ¼ teaspoon salt

Instructions

1. Preheat the oven to 400 degrees. Grease a broiler pan with buttery spread. Mix ground turkey
2. bread crumbs
3. parsley
4. Parmesan
5. tomato sauce
6. garlic
7. oregano
8. rosemary
9. mustard
10. cayenne
11. and salt together in a large bowl until well combined. Form mixture into 30 meatballs; place onto the prepared pan. Bake in the preheated oven until no longer pink inside
12. about 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).