

# Zucchini Meatball Carbonara

## Meatballs:

- ✓ 1 large zucchini, grated
- ✓ 1 lb. ground turkey
- ✓ 1 egg
- ✓  $\frac{3}{4}$  cups bread crumbs
- ✓  $\frac{1}{2}$  cup parmesan

## Topping:

- ✓  $\frac{1}{4}$  cup olives,  $\frac{1}{4}$  cup basil
- ✓  $\frac{1}{2}$  cup bread crumbs
- ✓ 1 lemon, sliced

## Pasta:

- ✓ 3 large eggs
- ✓  $\frac{3}{4}$  cup parmesan
- ✓  $\frac{1}{2}$  tbsp minced garlic
- ✓  $\frac{1}{2}$  tsp red pepper flakes
- ✓ 1 lb. linguine
- ✓  $\frac{1}{4}$  cup fresh basil, chopped



Total Time: 30 minutes Servings: 4

## Directions:

1. Mix meatball ingredients together and shape into 20 meatballs, place lemon slices around the meatballs. Bake at 450 ° F for 10 minutes. Move meatballs to the side and place the  $\frac{1}{4}$  cup olives,  $\frac{1}{2}$  cup breadcrumbs on the sheet pan . Mix together and sprinkle with olive oil and a pinch of red pepper flakes. Bake 5-7 more minutes.
2. Chop the lemons and mix with  $\frac{1}{4}$  cup chopped basil and set aside.
3. Boil the pasta, in the mean time mix together all pasta ingredients. Before straining pasta reserve  $\frac{1}{2}$  cup pasta water. In a bowl mix the pasta and the sauce ingredients together, mixing consistently until the sauce becomes thick. Add lemon mixture and pasta water.
4. Serve topped with bread crumbs, olives, and extra parmesan and basil.