

# Turkey Meatballs with Cherry Sauce & Sweet Pea-Mint Rice Pilaf



30 minutes | 2 servings

## Find cookware

[aluminum foil](#)  
[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[measuring cups](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[nonstick skillet](#)  
[small saucepan](#)  
[stirring spoon](#)  
[tongs](#)

## Grab ingredients

½ cup	basmati rice
1	egg
½ small pkg	fresh mint
1 ½ cups	frozen cherries
1 cup	frozen peas
1 clove	garlic
¾ lb	ground turkey
	black pepper
	cinnamon, ground
	extra virgin olive oil
	honey
	panko bread crumbs
	parsley flakes
	rosemary, dried
	sage, dried
	salt

## Cook & enjoy

- 1 Using a strainer or colander, rinse the rice under cold, running water, then drain and transfer to a small saucepan. Add water and salt; bring the mixture to a boil over high heat.

½ cup basmati rice  
1 cup water  
¼ tsp salt

- 2 Once the liquid comes to a boil, stir the mixture, cover the saucepan, and reduce heat to low. Cook rice until liquid is fully absorbed, 15-18 minutes. Once done, remove rice from the heat and let it stand, still covered, for 5 minutes.

- 3 Wash, dry, and pick mint leaves off the stems; discard stems and mince the leaves. Place half in a medium bowl. (Reserve remaining mint for the rice.)

½ small pkg fresh mint

- 4 Peel and mince garlic; add to the bowl with the mint along with turkey, egg, bread crumbs, and spices. Using your hands, mix well to combine.

1 clove garlic  
¾ lb ground turkey  
1 egg  
½ cup panko bread crumbs  
1 tsp parsley flakes  
½ tsp sage, dried  
½ tsp cinnamon, ground  
½ tsp salt  
¼ tsp black pepper

- 5 Using a tablespoon measure, form the turkey mixture into rounded meatballs and place on a plate.

- 6 Preheat a skillet over medium-high heat.

- 7 Once the skillet is hot, add oil and swirl to coat the bottom. Add meatballs and cook, turning occasionally, until browned on all sides and cooked through, 6-8 minutes. Once done, transfer to a clean plate (leaving the cooking juices in the skillet) and loosely cover with aluminum foil.  
1 tbsp extra virgin olive oil
- 8 Meanwhile, place cherries in a colander and rinse under hot water (from the tap) to thaw; transfer to a cutting board and roughly chop.  
1 ½ cup frozen cherries
- 9 Return skillet (with cooking juices) to medium-high heat; add cherries, water, honey, and spices. Stir to combine and bring to a simmer; reduce heat to medium-low and cook, stirring occasionally, until the sauce has thickened slightly, about 5 minutes.  
¼ cup water  
1 ½ tsp honey  
¼ tsp rosemary, dried  
¼ tsp salt  
¼ tsp black pepper
- 10 Return meatballs to the skillet and continue to cook, turning occasionally, until warmed through, about 3 minutes. Remove from heat.
- 11 Place peas in the colander and rinse under hot water (from the tap) to thaw; set aside to drain.  
1 cup frozen peas
- 12 Once the rice is done, add peas and reserved mint; gently stir to combine the rice pilaf.
- 13 To serve, divide rice pilaf, meatballs, and cherry sauce between plates. Enjoy!