

Turkey Meatballs and Spaghetti



Ingredients:

Ground Turkey
Spaghetti Pasta
Green Onion
White onion
2 Eggs
Parsley
Four Cheese and Roasted Garlic
Classico Tomato Sauce
Onion Powder
Garlic Powder
Ground Cumin

Mozzarella Cheese
Finely Grated Parmesan
Oregano
Rosemary
Thyme
Fennel Seeds
Italian Seasoning
Salt
Pepper
Minced Garlic
Italian Breadcrumbs

Let's Get It!

1. I started off bringing a large pot of water to a boil for the pasta
2. In a large bowl, I brought together my Ground Turkey with chopped Green and White Onion, chopped Parsley, Onion Powder, Garlic Powder, Salt, Pepper, Ground Cumin, Fennel Seeds, Oregano, Rosemary, Thyme, Grated Parmesan, Italian Seasoning, and Italian Bread Crumbs
3. Scramble two large eggs and mix with the Ground Turkey mixture. Gently work the Turkey, overmixing can keep the Meatballs from holding their form

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4. Mold Turkey into Meatballs, then place them in the freezer for roughly 20 minutes
5. While Meatballs are freezing, pour Four Cheese and Roasted Garlic Sauce into a pan and simmer
6. Season sauce with Salt, Pepper, Italian Seasoning, Garlic and Onion Powder, Oregano, Rosemary, a few sprinkles of Parmesan, and chopped Parsley
7. If you still have leftover Ground Turkey, season it the same as the Meatballs minus the Breadcrumbs. This is a good place to put any leftover Onion or Parsley to use.
8. Once the Pasta has finished cooking, drain and blend with half of Spaghetti Sauce (save the rest for the Meatballs) and Ground Turkey Meat.
9. In a skillet, melt 2 scoops of butter and mix with minced garlic. Remove Meatballs from the freezer and add to the skillet.
10. Cook on medium high temp for 6-10 minutes (depending on size of Meatballs)
11. Add rest of Spaghetti Sauce and top with fresh grated Mozzarella
12. Serve with Spaghetti and enjoy!!