

Parmesan Turkey Meatballs



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. 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
2. Scramble two large eggs and mix with the Ground Turkey mixture. Gently work the Turkey, overmixing can keep the Meatballs from holding their form
3. Mold Turkey into Meatballs, then place them in the freezer for roughly 20 minutes

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4. While Meatballs are freezing, sauté Chopped Onion, Parsley, and Minced Garlic with half a stick of butter in a medium saucepan
5. Pour Four Cheese and Roasted Garlic Sauce into pan and simmer
6. Season sauce with Salt, Pepper, Italian Seasoning, Garlic and Onion Powder, Oregano, Rosemary, a few sprinkles of Parmesan
7. Remove Meatballs from the freezer. Cook on medium high temp for 6-10 minutes (depending on size of Meatballs)
8. Cover Meatballs with Pasta Sauce, topping them with Mozzarella Cheese and Green Onion
9. Serve with Spaghetti or make a Meatball Sub and enjoy!!