

Mozzarella Stuffed Turkey Meatballs





Instructions

1. In a large bowl, mix the ground turkey together with the egg, breadcrumbs, onion powder, garlic powder, dried oregano, dried parsley and shredded mozzarella until combined. Form the mix into 2 inch size meatballs with your hands, creating between 12-14.
2. Place a large skillet or Dutch oven on the stove and turn the heat to medium high. Add the garlic and cook for 2 minutes. Stir in the San Marzano tomatoes, then gently place the meatballs into the pan.
3. Allow the tomatoes to come to a boil, then turn the heat down and place the lid on top. Simmer the meatballs in the tomatoes for 20 minutes, stirring occasionally.
4. Meanwhile, heat a large pot of water to boil. Cook the pasta per the package directions until al dente. Drain and set aside.
5. Plate the pasta and top with meatballs and sauce. Sprinkle shredded parmesan on top and serve

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