



Kitchen
Crafted





Turkey Meatballs

INGREDIENTS:

- 1 lb. ground turkey meat
- 1 cup **Marinara Mia® SPRD®**
- 1 cup fresh bread crumbs
- 1 tbs. grated parmesan cheese
- ¼ tsp. black pepper
- ⅛ tsp. garlic powder
- ¾ cup chopped onion
- 1 egg, beaten
- 5 cloves garlic, minced
- ¼ cup olive oil
- 2 28 ounce-cans whole-peeled tomatoes
- 2 tsp. salt
- 1 tsp. white sugar
- 1 6-ounce can tomato paste
- ¾ tsp. dried basil
- ½ tsp. pepper
- 1 bay leaf

DIRECTIONS:

1. In a large bowl, combine ground turkey, **Marinara Mia® SPRD®**, bread crumbs, parsley, parmesan cheese, black pepper, garlic powder and beaten egg. Mix well and form into 12 balls. Cover and store in refrigerator until needed.
2. In a large saucepan over medium heat, sauté onion and garlic in olive oil until onion is translucent. Stir in tomatoes, salt, sugar and bay leaf. Cover, reduce heat to low, and simmer 90 minutes.
3. Stir in tomato paste, basil, ½ teaspoon pepper and meatballs, and simmer 30 minutes more.

