

The Best Turkey Meatballs

Trish

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16 pounds lean ground turkey
1 1/2 cups seasoned cornbread stuffing
1/2 cup chicken stock
1 small onion, grated
1 stalk celery, diced
3 tablespoons fresh parsley, chopped
2 eggs
2 cloves garlic, minced
salt (to taste)
pepper (to taste)
2 tablespoons olive oil
GRAVY
1 container (12 ounce) McCormick Simply Better Turkey Gravy
1 tablespoon fresh herbs (thyme, rosemary, sage, parsley), chopped
pepper (to taste)

Preparation Time: 10 minutes

Cook Time: 15 minutes

Preheat the oven to 400 degrees.

Line a baking sheet with parchment paper. Set aside.

Place the stuffing in a resealable ziploc bag. Crush lightly with a rolling pin or mallet. (Reduces to approximately one cup.)

In a large bowl, combine the stuffing crumbs and chicken stock. Stir to combine. Mix in the onion, celery, parsley, eggs, garlic, salt and pepper. Add the ground turkey and mix gently just until combined.

Use a cookie scoop to scoop out the mixture. Use your hands to gently form into a ball and place on the prepared baking sheet. Drizzle with olive oil.

Bake for 15 to 20 minutes or just until cooked through.

Make the gravy: In a small bowl, combine the gravy, herbs and pepper. Heat according to package directions. Serve with the meatballs and mashed potatoes.

Per Serving (excluding unknown items): 3042 Calories; 166g Fat (48.2% calories from fat); 387g Protein; 15g Carbohydrate; 3g Dietary Fiber; 1590mg Cholesterol; 2550mg Sodium. Exchanges: 54 Lean Meat; 2 1/2 Vegetable; 6 Fat.