



Turkey Meatballs with Roasted Marinara

Makes 4-6 Servings (freezes great)

2 Lbs Ground Turkey
1 Cup Breadcrumbs
2 Eggs
2 Tbsp Buon Appetito
Cooking Spray
Salt/Pepper
1 Lb San Marzano Tomatoes (or Roma), Halved
1 Small Onion, Sliced
3 Cloves Garlic
Drizzle of Olive Oil
1 Tsp Brown Sugar

Preparation:

Preheat oven to 400°.

Place your tomatoes, onion and garlic on a sheet pan and drizzle with olive oil. Roast until veggies are caramelized. Place in a blender and puree along with some Italian Crushed tomatoes. This brand has wonderful flavor...

Pour the blended veggies into a sauce pan and add 1 Tsp Buon Appetito and 1 tsp brown sugar. You add the sugar to balance the acidity of the tomatoes. Simmer on low till meatballs are cooked.

Spray a mini-muffin pan with cooking spray and set aside.

In a large bowl add the eggs, remaining 1 tbsp Buon Appetito and breadcrumbs to create a loose mix. Add the ground turkey and mix well. Using a small scoop (1 tbsp) scoop meatball mixture into the prepared mini-muffin pan.

Reduce oven to 350°, add the pan of meatballs and cook for about 25 minutes till they reach 165°.

When meatballs are cooked add them to the simmering marinara sauce for a few minutes. Then serve with pasta and freshly grated parmesan cheese.

Manga, manga!