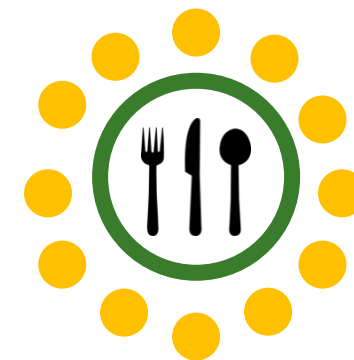


recipe of the week:

Turkey, Spinach & Cheese Meatballs



Ingredients:	Directions:
1.25 lbs. 93/7 ground turkey	1. Preheat the broiler and set an oven rack on the second-highest rack. Line a baking sheet with heavy duty aluminum foil and grease with the olive oil.
1.25 lbs. Italian turkey sausage, removed from casings	2. In a bowl large enough to hold all of the ingredients, beat the egg. Add the chopped spinach, scallions, and garlic and stir until evenly combined. Add the ground turkey, turkey sausage, mozzarella, Parmigiano-Reggiano and bread crumbs. Using your hands, mix until evenly combined.
1 cup shredded mozzarella	3. Broil the meatballs until golden brown on top, about 10 minutes.
1/3 cup grated Parmigiano Reggiano, plus more for serving	4. Meanwhile, heat the tomato sauce in a large pan on the stovetop. Add the broiled meatball and simmer over low heat for 5 to 10 minutes, or until the meatballs are fully cooked.
½ cup Italian seasoned bread crumbs	Freezer Friendly Instructions: These can be frozen in their sauce for up to 3 months. When ready to serve, reheat the meatballs in their sauce on the stovetop over medium heat until hot in the center.
1 Tbsp. extra virgin olive oil	
1 large egg	
3 oz. baby spinach, chopped	
3 scallions, white and green parts, finely sliced	
3 garlic cloves, minced	

Presented by:

