

Pesto Meatballs

Instructions

1. Preheat the oven to 400 degrees.
2. In large bowl, combines the ground turkey, egg, salt, pepper, garlic powder, and dried basil.
3. Take ¼ cup of pesto and spread it evenly along the bottom of an 8"x8" or 10"x10" baking dish.
4. Using 2 tbsp of the turkey mixture at a time, form the meatballs. This recipe will make about 16.
5. Pour the remaining ¾ cup of pesto over the meatballs, ensuring each meatball is covered.
6. Bake for 25 minutes.
7. Remove the meatballs from the oven and add mozzarella cheese. Bake again until the cheese is melted, about 5 minutes.
8. Serve with steamed veggies, salad, or garlic bread.

Ingredients

- 1.5 lbs ground turkey
- 1 egg
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp dried basil
- 1 cup of pesto, divided
- ½ cup of mozzarella cheese

Grocery List

Dairy

- Eggs
- Mozzarella cheese

Meat

- Ground turkey

Canned Goods/Grocery

- Salt
- Pepper
- Garlic powder
- Dried basil
- Pesto