

Turkey Meatballs

2 lbs ground turkey

1 cup shredded mozzarella

1/2 cup grated or shredded parmesan

1 egg

2 teaspoons onion powder

2 teaspoons fresh minced garlic

1/2 teaspoon Italian seasoning blend

1/2 teaspoon fresh cracked black pepper

2 cups of marinara sauce

1 cup of cheese of your choice (mozzarella, monterey jack, cheddar, provolone...)

To prepare the meatballs casserole recipe: Preheat your oven to 400°. Lightly spray a casserole dish with cooking spray.

Combine ground turkey, mozzarella, parmesan, egg, onion powder, garlic, & Italian seasoning in a large salad bowl – except for the Marinara sauce, 1 cup cheese, and fresh basil that are set aside for the casserole. Use a small cookie scoop to form the meatballs all the same size and arrange the meatballs in the casserole dish.

Bake your meatballs casserole for 15 to 20 minutes or until fully cooked. Remove the meatball casserole from the oven and drain the grease.

Top with Marinara sauce and shredded cheese and put the meatballs casserole back in the oven. Bake for an additional 5 to 10 minutes until the cheese has fully melted. Enjoy!