



Italian Meatballs

Variations

For an upscale look, serve on appetizer spoons. Take spoon with a little marinara sauce on it, top with the meatball and place a little more marinara sauce on top and garnish with fresh basil and sprinkling of the cheese.

Directions

1. Mix all ingredients together in a bowl except, turkey and cheese. Once mixed add in turkey and mix well.
2. Next mix in freshly grate Parmesan & Asiago cheese cheese.
3. Form into balls either using the HCP Easy Roller or by hand and place on a parchment lined backing sheet.
4. Bake at 350° until golden brown and the cheese is nice and bubbly.
5. Serve with Marinara Sauce, fresh basil and a sprinkling of grated parmesan and asiago cheese.

These are even better the next day. When serving a crowd use a slow cooker to hold lots of marinara sauce and these delicious meatballs and let people self serve!

Ingredients

- 1/4 cup of Italian Bread Crumbs
- 1/4 cup Fresh Chopped Basil
- 2 Large Eggs (beaten)
- 2 tbsp. Heavy Cream
- 3/4 cup of freshly grate Parmesan & Asiago cheese
- 1/2 tsp. Sea Salt
- 1/2 tsp. Fresh Ground Pepper
- 1 pound Ground Italian Turkey

