

Turkey Cranberry Meatballs



Servings:

7-8

Prep Time:

10 minutes

Cook Time:

30 minutes

Ingredients

- 1 lb **Ground Turkey**
- ½ cup **Shredded Apple**
- ½ cup **Dried Cranberries**
- 2 tsp **Olive Oil**
- 3 cloves **Garlic**, minced
- 2 **Small Shallots**, minced
- 2 tsp **Dried Sage**
- 1 **Egg**
- 1 tbsp **Fresh Parsley**, chopped
- ½ cup **Almond Flour**
- ½ tsp **Orange Zest**
- ¼ tsp **Salt**
- ¼ tsp **Black Pepper**
- 2 tbsp **Stonewall Kitchen Apple Cranberry Chutney**

Method of Preparation

Step 1

Add oil to a pan over medium heat. Sauté shallots and garlic until softened (about 8-10 minutes).

Remove from heat to cool.

Step 2

Preheat oven to 350°F.

In a bowl, combine the ground turkey, dried cranberries, egg, shredded apple, sage, parsley, almond flour, orange zest, salt/pepper, and garlic & shallots.

Step 3

Mix with your hands until completely combined. Add additional almond flour if mixture is too wet.

Step 4

Scoop and roll into meatballs. Place on a parchment lined baking tray.

Bake for 18 minutes or until cooked through.

Step 5

Remove from oven and glaze with Apple Cranberry Chutney. Place back in the oven for 2-3 minutes.

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