



GROUND TURKEY COCKTAIL MEATBALLS

2 Tbsp. olive oil
1 ½ lbs. (680grams) ground turkey
1 egg beaten
1/3 cup panko or bread crumbs

1 Tbsp. **Onion, Garlic & Herb Seasoning**
2 tsp. **Spinach & Herb Mix**
1 tsp. **Sunset Seasoned Salt**

Preheat the oven to 350°F. Grease a 9"x13" baking dish with the olive oil, and place it in the oven while preheating. In a medium bowl, mix together the ground turkey, seasonings, egg, and breadcrumbs or panko. Form into 1 ½ inch balls. Place about 1 inch apart in the hot baking dish. Bake for 12 minutes in the preheated oven, then turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside.



- **Spinach & Herb Mix**
- **Onion, Garlic & Herb Seasoning**
- **Sunset Seasoned Salt**