



Century
Federal Credit Union

Recipes for Success

Turkey Meatballs

Jen, Marketing Director

Ingredients

- 1 Tbsp olive oil
- 1 medium onion, finely diced
- 1 stalk of celery, finely diced
- 1 Tbsp of garlic, diced
- 1lb of ground turkey
- 1/4 cup seasoned breadcrumbs
- 1/4 grated parmesan cheese
- 2 Tbsp parsley
- 1 egg, beaten
- Salt & pepper to taste



Directions

1. Preheat oven to 400°
2. In a sauté pan, over medium heat, warm oil. Then add onion, celery and garlic and cook until translucent. Set aside and let cool.
3. In a large mixing bowl combine turkey, breadcrumbs, parmesan, parsley, egg, salt and pepper. Add in onion, celery and garlic and thoroughly.
4. Roll into quarter sized meatballs. Place on a parchment paper-lined baking sheet.
5. Bake for 15-18 minutes.