

CHEESY TURKEY MEATBALL SKILLET

INGREDIENTS:

- ¼ cup + 2 tbsp EVOO
- 2 tsp of minced garlic (or as much as you like!)
- 2 tbsp rosemary
- One 28 oz. can of crushed tomatoes
- Salt
- Pepper
- 1 pound ground turkey
- 1 cup breadcrumbs
- 1 large egg
- 3 tbsp parsley
- 1 cup shredded mozzarella

SOUTHERN MAINE 034

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DIRECTIONS:

Preheat oven to 375°F. Make sauce – in a pot over low heat, heat ¼ cup of EVOO, half the garlic and rosemary and stir for about one minute. Add tomatoes, season with salt and pepper, let simmer. Combine turkey, breadcrumbs, egg, remaining garlic, parsley, more salt and pepper. Roll ingredients into meatballs. In a large skillet, add two tbsp EVOO and brown the meatballs. Add sauce to meatballs. Top with cheese and bake 10 minutes. Garnish with parsley.

This is such a cozy, warm winter meal we make often in our house. We like to serve with rice or mashed cauliflower. It can serve a lot of people, too, so it's a great holiday meal!

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Whitney