

sun-dried tomato and turkey meatballs

makes about 48 mini meatballs

Ingredients

- 1 lb. ground turkey
- 1 TBS tomato paste
- ½ cup onion finely minced or grated
- 1 egg
- ½ cup grated parmesan
- 1 cup sun-dried tomatoes finely chopped (softened if not packed in olive oil)
- 1 tsp dried Italian herb blend (which is where I went when I discovered there were just few leaves of fresh parsley left) or 2 tsp fresh parsley and 1 tsp fresh oregano.
- salt and pepper to taste



Instructions

1. Thoroughly combine all ingredients
2. Form into balls (about a ½ inch for mini meatballs)
3. For smaller batches I prefer to cook these with a little olive oil in my cast iron on the stove top (medium low heat about six minutes a side.) But for large batches it would be infinitely easier to bake them on a sheet pan(375 for about 20-25 minutes turning once if necessary)