

## Pesto Baked Turkey Meatballs

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(I'm using a meat alternative instead of turkey)

### Ingredients:

- \* 1.5 lb gr turkey (or meat alternative)
- \* 1 egg
- \* 1 tsp salt
- \* 1/2 tsp black powder
- \* 1/2 tsp garlic powder
- \* 1/2 cup pesto
- \* 2/3 cup mozzarella cheese

### Instructions:

1. Preheat oven to 400F
2. In a large mixing bowl combine gr turkey, egg, salt, pepper, garlic powder, and dried basil
3. Use your hands to combine this mixture thoroughly
4. Take 1./4 cup of the pesto and spread a thin layer along the bottom of a 10x10 square baking dish
5. Form 16 meatballs by taking 2 tbsp of the turkey meatball mix for each meatball
6. Arrange the 16 meatballs in the baking dish
7. Pour the remaining 3/4 cup of pesto over the meatballs ensuring each one is covered
8. Bake in the oven for 25 minutes
9. Then remove from the oven, add the mozzarella cheese and bake for an additional 5 minutes or until the cheese melts
10. Allow to cool slightly and serve with noodles or veggies!