



LEMONY GREEK TURKEY MEATBALLS

Directions

Preheat oven to 425°F and prepare a sheet pan lined with parchment paper.

Add the meat, feta cheese, shallot, garlic, parsley, spices, zest, mustard, egg, breadcrumbs, salt and pepper to a large mixing bowl. Use your hands to mix everything until well combined.

Scoop the meat mixture using a cookie scoop (or spoon) and roll in the palm of your hands to form a ball. Place on the sheet pan.

Bake for 18-20 minutes, flipping halfway, until the meatballs are cooked all the way through but still moist.

Serve with Greek Salad, Lemon Roasted Greek Potatoes, pita and your favorite tzatziki or hummus for dipping!

Ingredients

2 lbs ground turkey or chicken

1/2 cup (about 4oz) feta cheese, drained and crumbled

1/4 cup shallot, red or white onion, finely chopped

4 cloves garlic, finely minced or grated (or 2 tsp garlic powder)

1/4 cup fresh parsley, finely chopped

2 tsp dried oregano (or any Greek herb blend)

Zest of 1 lemon

2 tbsp Smak Dab White Wine Herb Mustard

1 pinch crushed red pepper flakes

1 egg, beaten

1/3 cup breadcrumbs

1 tsp Kosher salt

1/2 tsp ground black pepper

