



# Recipe

## TURKEY - PESTO MEATBALLS



- 2 Tablespoons Spicy Calabrian Pesto Olive Oil
- 2 Tablespoons grated Parmesan cheese
- 1 large egg
- 1 Teaspoon Black pepper
- 3 leaves fresh basil
- 1 Teaspoon of salt
- 1 ½ pounds of ground turkey
- 1 chopped garlic clove
- ¼ cup chopped yellow onion

In a bowl combine the parmesan cheese, egg, pepper, chopped basil, salt, ground turkey, garlic, and chopped onions, mix the ingredients well, then form small balls

Heat the Spicy Calabrian Pesto Olive Oil in a medium skillet on medium heat.

Put the meatballs in the heated oil and brown on all sides. Let them cook through.

Serve the mini meatballs with marinara sauce on pasta or alone as an appetizer.