

Turkey Meatballs

Servings: 2

Total time: 30 minutes

Prep time: 20 minutes

Ingredients:

- 2 lbs ground turkey
- 1 cup gluten-free bread crumbs (ALEIA'S recommended)
- 2 eggs
- 1 teaspoon Italian seasoning
- Salt and pepper to taste

Directions:

Step 1

Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.

Step 2

In a large bowl, combine ground turkey, gluten-free bread crumbs, eggs, Italian seasoning, salt, and pepper. Mix until well combined.

Step 3

Form the mixture into meatballs and place them on the prepared baking sheet.

Step 4

Bake for 20-25 minutes, or until cooked through.