

TURKEY & STUFFING MEATBALLS

Using Leftover Cooked Turkey and Stuffing Mix

INGREDIENTS

Prep Time: 45 Minutes
Servings: 4-6

For the Grains & Veggies

2 cups Cooked Turkey, chopped fine
1 teaspoon garlic powder
1/4 teaspoon Dried Thyme
3 cups leftover prepared Stuffing
2 Eggs, lightly beaten
Salt and Pepper to taste
Cranberry Sauce, for serving

DIRECTIONS

1. Preheat oven to 375F. In a large bowl, mix together cooked turkey, garlic powder, dried thyme and salt and pepper to taste.
2. Add the stuffing and eggs to the bowl with the turkey and use a spoon or your hands to gently combine the ingredients.
3. Use a cookie scoop or a spoon to form 2-inch meat balls. Place onto a baking sheet 1-inch apart and bake 10-20 minutes until warmed through and golden brown.

