

Thanksgiving Style Meatballs

Serves: 4-5

INGREDIENTS:

- 1 tbsp olive oil
- 1/2 lb mushrooms
- 1 cup onion, chopped
- 2 cloves garlic
- 1/2 cup celery, chopped
- 1 lb turkey
- 1/4 cup dried cranberries
- 1 egg
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tbsp fresh Rosemary
- 1/2 tbsp fresh Thyme
- 1/2 tbsp fresh Sage
- dash of nutmeg

Serve with: pre-made dairy free cauliflower mash, roasted broccoli and a sweet potato on the side



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INSTRUCTIONS:

1. Preheat the oven to 375 and take out a baking sheet.
2. On the stove top, add the olive oil and let it heat over medium.
3. Once hot, add in the garlic, onion, mushrooms and celery. Sauté for 5ish minutes until everything becomes soft. Add to a bowl.
4. In the same bowl, add turkey, egg, cranberries and fresh herbs/spices. Mix well with your hands until everything incorporated. Might be a little hot from the stove top! Wait until you can handle the meat without burning yourself.
5. Roll into balls and layout on a sheet pan. Cook for 18-22 minutes until completely cooked inside.
6. While waiting, cook your side of choice or what you'd like to serve them with. I love a fall salad over spinach with red onion, roasted sweet potato and Brussels. Or simply serve with roasted brussels and sweet potatoes.