

Southwest Turkey Meatballs with Creamy Cilantro Dipping Sauce



Servings: 12 • **Size:** 2 meatballs (sauce extra)

Ingredients:

- 1-1/4 lbs 99% lean ground turkey
- 1 jalapeño, seeds removed (leave some in for spicier meatballs)
- 2 cloves garlic
- 1/4 cup chopped fresh cilantro
- 3 scallions
- 1/4 cup seasoned bread crumbs
- 1 egg
- 1 tsp cumin
- pinch oregano
- salt and fresh pepper
- cooking spray
- Creamy Cilantro Tomatillo Dipping Sauce

Directions:

- Lightly spray baking pan with oil. Preheat oven to 400°.
- Place jalapeño, garlic, cilantro, and scallions into a small food processor or chopper and pulse a few times until finely minced.
- In a large bowl combine turkey, chopped herbs, bread crumbs, egg, cumin, salt and pepper.
- Using your hands, mix well and measure 1/4 cup meat, then divide in two so you end up with each meatball 1/8 cup in size.
- Roll and place on a baking pan.
- Bake meatballs at 400° 15 minutes