



## Asian Turkey Meatballs

Serves 4-6

Prep Time 10 mins

Full Cook Time 25 mins

### Ingredients:

1 lbs Ground Turkey  
2 Tbsp Fresh Ginger (Minced)  
2 Tbsp Fresh Garlic (Minced)  
¼ cup Green Onion (sliced small)  
1 Tbsp Coconut Aminos  
2 Tbsp Almond Meal  
TT Salt & Pepper

### Instructions:

Preheat oven to 400°. In a medium size bowl incorporate all ingredients together. Then form into small 1 – 1.5 inch ball shapes. Place on a sheet pan\* 1 inch apart. Bake for 12 – 15 minutes or until fully cooked through.

**Tip\*** I like to use parchment paper to keep the meatballs from sticking on the pan. And to help with clean up!

**Serving:** Add Meatballs to any soup, or stir-fry. I like to add them to my ramen. They are also great to keep in the fridge for quick protein options, for a snack or lunch just to pop in your mouth!