

Olive Stuffed Turkey Meatballs

Leslie Warmke, MG

20 oz. Italian Seasoned lean ground turkey

30 pitted olives

1 tsp. olive oil

2 cloves garlic

Arrange on a lettuce-lined platter with toothpicks for serving.

1. 1. Take one tablespoon of ground turkey at a time; flatten it in your hand and form around an olive to create a ball. Repeat with all of the turkey and olives.
2. 2. Heat the olive oil in a large skillet. Add the garlic and spread around the pan. Add the meatballs.
3. 3. Turn the meatballs every 3 minutes for 20 minutes of cooking. Remove once all sides are browned and the meatballs are cooked through.