

Cheesy Turkey Meatballs

with Spinach Salad & Peppery Croutons



30-40min



4 Servings

We thought about how much we love meatballs and cooked up this leaner, meaner version made with ground turkey and chopped spinach. The lean protein benefits from a bit of additional TLC in the form of cheese—fontina to be exact. The sauce is a kicked up version of a tomato sauce, with the addition of a little chili powder. A refreshing spinach salad with homemade croutons is served alongside. C...

What we send

- ground turkey
- garlic
- Kashmiri chili powder
- canned whole-peeled tomatoes
- baby spinach

What you need

- 1 large egg³
- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- fine-mesh sieve
- large ovenproof skillet
- rimmed baking sheet

Allergens

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 668kcal, Fat 42g, Carbs 31g, Proteins 42g



1. Prep ingredients

Preheat the oven to 425°F with a rack in the center. Peel and finely chop **3 large garlic cloves**. Halve **fontina pieces** horizontally, then cut each into 8 pieces (16 pieces total). Chop **tomatoes** in the can with kitchen shears. Cut **roll** into 1-inch pieces. On a sheet of foil, toss bread cubes with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**.



4. Brown meatballs

Heat **3 tablespoons oil** in the same skillet over medium-high. Add **8 meatballs** and cook, turning once or twice, until browned but not cooked through, about 6 minutes. Transfer to a plate, leaving **oil** in the skillet. Repeat with remaining meatballs, adding **oil** as needed.



2. Sauté spinach

Heat **1 teaspoon oil** in a large ovenproof skillet, preferably nonstick, over medium-high. Add **⅓ of each the spinach and garlic**, and **1 tablespoon water**, and cook until wilted, 1-2 minutes. Transfer to a fine-mesh sieve and press out excess liquid. Coarsely chop wilted spinach on a cutting board, then transfer to a medium bowl.



5. Braise meatballs

Add **remaining garlic** and **1½ teaspoons chili powder** to same skillet and cook 10 seconds. Add **tomatoes with their juice**, **½ cup water**, **¾ teaspoon salt**, **¼ teaspoon pepper**, and **1 teaspoon sugar**. Boil for 2 minutes. Add **meatballs**, turning to coat and place skillet in oven. Cook, turning meatballs once, until cooked through and sauce is thickened, 15-20 minutes.



3. Make meatballs




To bowl with **spinach**, add **turkey**, **panko**, **1 large egg**, **2 tablespoons oil**, **1 teaspoon salt**, **¼ teaspoon pepper**. Using lightly moistened hands, form into 16 meatballs. Press **a piece of cheese** into the center of each meatball and patch the hole, reforming into a ball.



6. Make salad & serve

While **meatballs** are cooking, transfer **crotons** to oven and toast directly on rack next to meatballs until toasted, 10-15 minutes (watch closely as ovens vary). In a medium bowl, toss **remaining spinach**, **1 tablespoon each vinegar and oil**, and **crotons**. Season with **salt** and **pepper** and serve alongside **meatballs and sauce**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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