



orange glazed cocktail meatballs

cook time:
10

prep time:
20

featured product:
SUPERGREENS!

this orange glazed cocktail meatballs recipe will be the star of the show at your next holiday gathering! whether you are the host or the guest, you'll fall in love with these tasty treats. packed with SUPERGREENS! and tons of spices, the size of these cocktail meatballs doesn't reflect the big flavor they bring to your plate! made with turkey for a healthier bite, this cocktail meatball recipe will be a huge hit at your upcoming event!



ingredients

10-12 servings

- 1 packed cup **organicgirl**© **SUPERGREENS!** **?**, minced
- 1 pound ground turkey
- ½ medium red onion, grated
- ¼ cup dry breadcrumbs, or cooked quinoa if gluten-free
- 1 egg
- 2 garlic cloves, minced
- ½ teaspoon fine sea salt
- ¼ teaspoon black pepper
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice
- ½ cup orange marmalade

substitutions

? substitute with **baby spinach**

directions

1. preheat broiler. lightly oil a large baking sheet. in a large bowl mix together turkey, greens, onion, bread crumbs (or quinoa for gluten-free), egg, garlic, salt, pepper, nutmeg, cinnamon, and allspice with your hands until combined.

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2. measure out mixture in level tablespoonfuls, roll into balls, and place on baking sheet.

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3. broil until browned and internal temperature reaches 165°F, 8-10 minutes.

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4. while meatballs cook, in a small skillet gently heat marmalade, stirring, until runny. brush meatballs with marmalade and serve.

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