



## **Turkey Ricotta Meatballs**

### Ingredients:

1 lb ground turkey meat

1/2 cup part skim ricotta cheese

1 egg

1/2 cup breadcrumbs, plain or Italian style

1/4 cup chopped fresh basil

1/4 teaspoon salt

1/4 teaspoon black pepper

### Instructions:

Preheat oven to 375 degrees. Combine the turkey meat with the rest of the ingredients in a bowl, then shape mixture into about 20 meatballs. Arrange meatballs in a single layer on a baking sheet lined with parchment (to prevent sticking and make for easier clean-up). Brush the tops of the meatballs with olive oil. Bake for approximately 15 minutes or until cooked through. Serve as an appetizer with a side of marinara dipping sauce, or add to your favorite pasta dish.