

HERBED MEATBALLS WITH HOT TOMATO DIPPING SAUCE

MEATBALL

- 1/2 cup Green bell pepper, chopped
- 1/3 cup Parsley, chopped
- 3 Tbsp Dill pickle relish
- 2 Egg whites
- 1 tsp Basil, dried
- 1 tsp Oregano, dried
- 1/2 tsp Salt
- 1/2 tsp Black pepper
- 16 oz Butterball Fresh Ground Turkey
- 1/4 cup Oats
- 1 Tbsp Olive oil

HOT TOMATO DIPPING SAUCE

- 1/2 cup Vegetable broth or water
- 1/2 cup Tomato, chopped
- 2 Tbsp Tomato paste, reduced-sodium
- 1 tsp Italian seasoning
- Hot pepper sauce, optional

MEATBALLS

1. Place bell pepper, parsley, relish, egg whites, basil, oregano, salt and black pepper in food processor. Pulse until bell pepper is finely minced. Add turkey and oats, pulse 2 or 3 times or until just mixed. Chill mixture 15 minutes.
2. Preheat oven to 325°F. Shape mixture by tablespoonfuls into egg-shaped meatballs.
3. Heat olive oil in nonstick skillet over medium heat. Brown meatballs on all sides. Place on nonstick baking sheet.
4. Bake 10 to 15 minutes or until no longer pink and center of meatballs reaches 165°F as measured with meat thermometer.

DIPPING SAUCE

5. While meatballs are baking, mix broth or water, chopped tomato, tomato paste, Italian seasoning and hot sauce until well blended.

SERVE

6. Serve warm meatballs with dipping sauce.

ADDITIONAL INFORMATION

Ingredients

[• 1 Tbsp Olive oil](#), [• 1 tsp Basil, dried](#), [• 1 tsp Italian seasoning](#), [• 1 tsp Oregano, dried](#), [• 1/2 cup Green bell pepper, chopped](#), [• 1/2 cup Tomato, chopped](#), [• 1/2 cup Vegetable broth or water](#), [• 1/2 tsp Black pepper](#), [• 1/2 tsp Salt](#), [• 1/3 cup Parsley, chopped](#), [• 1/4 cup Oats](#), [• 16 oz Butterball Fresh Ground Turkey](#), [• 2 Egg whites](#), [• 2 Tbsp Tomato paste, reduced sodium](#), [• 3 Tbsp Dill pickle relish](#), [• Hot pepper sauce, optional](#), [HOT TOMATO DIPPING SAUCE](#), [MEATBALL](#)

Course

[Dinner](#), [Entrees](#)

Cuisine

[American](#), [Italian](#)

Serving Size

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