



Superfood Veggie Slaw

Turkey Meatballs with Feta



Ingredients

- 4 cups Superfood Veggie Slaw
- 1 cup plain breadcrumbs
- 1/3 cup milk
- 2 eggs
- 1 tsp salt
- 1 tsp black pepper
- 1 Tbsp garlic powder
- 1 Tbsp dry oregano
- Zest and juice of 1 lemon
- 1 lb ground turkey
- 1 cup crumbled feta

Directions

Preheat oven to 400 degrees F.

Heat 1 tablespoon olive oil in a large sauté pan. Add Superfood Veggie Slaw and sauté for 3 minutes or until the vegetables start to become translucent but are still brightly colored. Pour the sautéed slaw into a mixing bowl and allow to cool. Add breadcrumbs, milk, eggs, salt, black pepper, garlic powder, oregano, lemon zest and juice, and ground



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turkey to the mixing bowl. Stir until well combined and sticky. Add crumbled feta and gently mix until combined. With wet hands, shape the mix into 1 ½-inch meatballs.

Heat 2 tablespoons olive oil in a large sauté pan. In batches, brown the meatballs on all sides and when finished, place on a sheet pan sprayed with non-stick cooking spray. Roast for 8-10 minutes in the oven and serve with your favorite tomato sauce.

Serves 6