



GROUND TURKEY COCKTAIL MEATBALLS

- 2 Tbsp. olive oil
- 1 ½ lbs. (680g) ground turkey
- 1 tsp. **Oh! So Garlic**
- 2 tsp. **Spinach & Herb Mix**
- 1 tsp. **Sunset Seasoned Salt**
- 1 egg, beaten
- ⅓ cup panko or breadcrumbs
- ⅓ cup green onion, finely sliced
- Green onion, finely sliced, for garnish

For the Sauce:

½ cup **Caribbean Mango Tequila Sauce**

½ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Preheat the oven to 350°F.

Grease a 10" x 15" baking sheet with the olive oil and place it in the oven while preheating. In a medium bowl, mix together the ground turkey, seasonings, egg, breadcrumbs or panko and green onions. Form into 1 ½" balls. Place about 1" apart in the hot baking pan. Bake for 12 minutes in preheated oven, then turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside.

Garnish with green onions.
Serve with sauce.



• **Oh! So Garlic**
• **Spinach & Herb Mix**

• **Sunset Seasoned Salt**
• **Caribbean Mango Tequila Sauce**

• **Sunset Gourmet's Smoky Sweet Grilling Sauce**