

A recipe from



Sriracha Pesto Turkey Meatballs with Tomato Sauce

Ingredients

Sauce:

- 2 28 oz cans Racconto Imported Italian whole peeled tomatoes in juice
- 1 small onion, chopped
- 2 Tbsp Racconto Extra-Virgin olive oil
- 2 garlic cloves, chopped
- Salt
- Pepper

Meatballs:

- 1 pound ground turkey
- 1 cup panko breadcrumbs
- 1/3 cup Racconto Sriracha Pesto
- 1/3 cup grated Racconto Parmesan
- 2 eggs
- Salt
- Pepper

Preparation

First, make the sauce: Using your hands, crush the tomatoes into a large bowl, breaking up any large chunks (watch out—they squirt!). Add juices from can to the bowl. Set aside.

Heat oil in large, heavy bottomed pot and add onions. Stirring occasionally until soft and translucent, about 10 minutes. Add garlic and cook while stirring for 1 minute (do not let garlic brown). Add tomatoes and juice, and season with salt and pepper. Simmer, uncovered, until liquid reduces and slightly thickens, 45 -60 minutes, stirring occasionally. Taste and adjust seasoning.

While the sauce cooks, prepare the meatballs: Preheat oven to 350° F. Mix the ground turkey, pesto, Parmesan, eggs, 1 teaspoon salt and 1/2 teaspoon pepper until just combined. Be careful not to over mix. Dampen your hands and form meatballs (about 1 inch) and place on non-stick baking sheets (or baking sheets sprayed with non-stick cooking spray). Space meatballs evenly without crowding.

Bake until browned on the bottom, about 10 minutes. Turn using tongs and bake an additional 5-10 minutes or until browned on the other side. Remove from oven and gently place in pot with simmering sauce. Be sure meatballs simmer in sauce until cooked through, about 10-20 minutes.

Serve meatballs in sauce with toothpicks while warm.



Total Prep Time: 30 minutes