

Greek Turkey Meatballs with Roasted Tomatoes

INGREDIENTS

1 lbs ground turkey
1 egg
1/2 cup Panko bread crumbs
1/2 cup finely chopped onion
1 tbsp chopped fresh parsley
1 tbsp chopped fresh oregano
1 pint cherry tomatoes
1/2 tsp paprika
1/2 tsp salt
1/2 tsp black pepper
1 tbsp olive oil

(Optional)

1 cucumber, sliced thin
3-4 cups arugula
1 package whole wheat naan
1 container tzatziki

INSTRUCTIONS

Preheat oven to 375 degrees. In a medium bowl, combine ground turkey, egg, bread crumbs, onion, salt, pepper, paprika, oregano, and parsley. Mix until combined- *do not over mix. Shape into about 12-15 medium meat balls. Place in lightly oiled baking dish. Set tomatoes around meatballs and drizzle with olive oil. Bake for 20-25 minutes- until slightly crispy on outside and cooked through.

(Optional step)

Toast naan on both sides. Place meatballs, tomatoes, arugula, and cucumber on naan and drizzle with tzatziki.