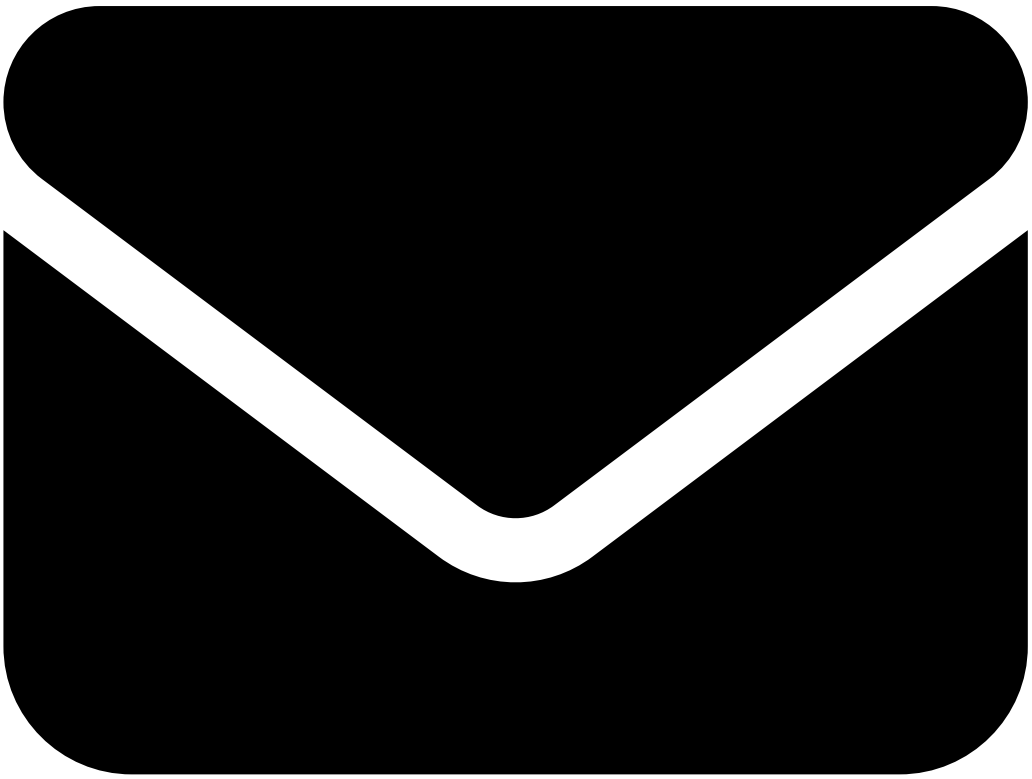
Turkey Meatball Garlic Toast

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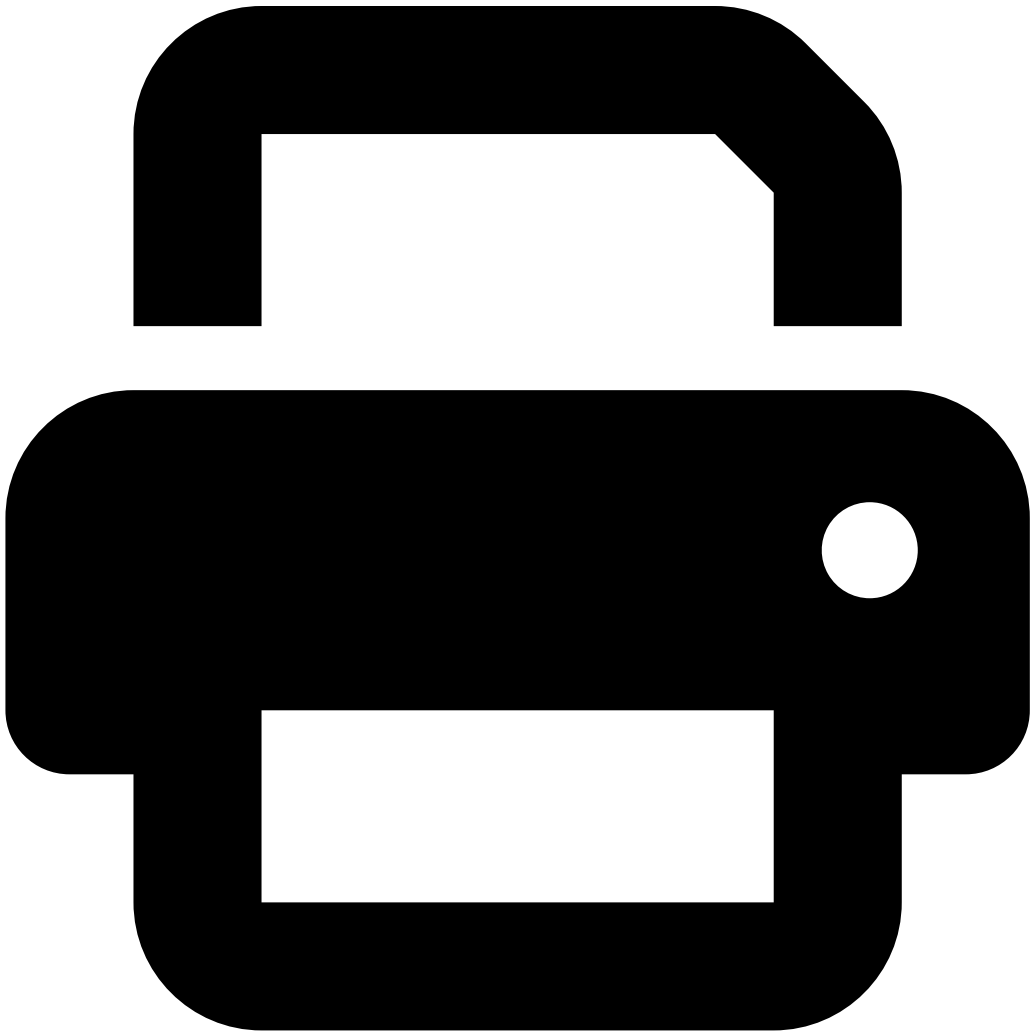









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I love Meatballs as much as I love Pasta and for the same reasons. They’re just so easy, delicious, versatile and everyone loves them. This meatball garlic toast uses my Mama’s traditional meatball recipe reconstruct to fit my lifestyle and taste, using ground Turkey breast. While ground turkey isn’t my favorite I use it when I want a healthier option, plus you can never go wrong with Meatballs.
Plenty of Parmesan with a few simple ingredients and plenty of fresh herbs, turned that flavorless ground turkey into something totally drool worthy.

Three Tips When Making This turkey meatball garlic toast

First when mixing the meat into the other ingredients don’t over mix or overcook, both lead to tough hard meatballs.

A case in point to the last sentence, a new prep cook was mixing the mixture in the dough mixer, and that explained why the meatballs were rock hard. There is no nice way to put it, they were not good.

The other thing to remember is that the meatballs are cooked twice first roasted, then in the sauce, so it's easy to overcook them. Roasting the meatballs adds another depth of flavor and beautiful color.

I try to use my handy- dandy toaster oven whenever I can. I don't like turning on my oven every time I need to toast something, my toaster oven is one of my most used small kitchen appliances, if you don't have one they're well worth the cost.

Third this is another custom-able recipe, if you like the traditional use a high grade ground beef, or a mixture of chicken, beef, or veal.

Experiment, food and cooking is meant to be fun and enjoyable, I have simplified and gave you made ahead tips to make cooking a journey, not a destination always learning, always finding new ingredients to satisfy our changing life style and diet…..Have Fun!!! If you love Meatballs you may want to try these meatball recipes Mama's best Italian meatballs or for a vegetarian option try my Melanzane polpetta Italian eggplant meatballs.

Turkey Meatball Garlic Toast



Crispy garlic toast is topped with juicy homemade turkey meatballs, rich marinara, and melted cheese for a hearty Italian-inspired meal that's comforting and full of flavor.

- 1 lb ground turkey breast
- 6 slices crusty Italian Bread cut medium thick on a diagonal
- 1 cup shredded mozzarella
- 1 cup bread crumbs
- ½ cup chopped Italian parsley
- ½ cup grated Parmesan
- 1 egg
- 2 tbsp each chopped garlic and onion
- Salt and pepper
- 4 cups my easy marinara sauce
- 1 stick butter softened
- ½ cup each mozzarella, parmesan and sharp cheddar
- 3 tbsp each chopped Italian parsley, garlic and onion

1. Preheat oven to 350
2. In a bowl make the cheesy garlic butter by mixing the last 4 ingredients
3. Spread the garlic mixture on the bread slices
4. Toast for 10 – 15 minutes.
5. Mix egg, bread crumbs, parsley, garlic, onion, parmesan salt and pepper ending with the meat
6. Shape into golf size balls
7. Roast in a preheated 350 oven until light golden brown about 10 minutes
8. Cook an additional 20 minutes in simmering homemade marinara sauce

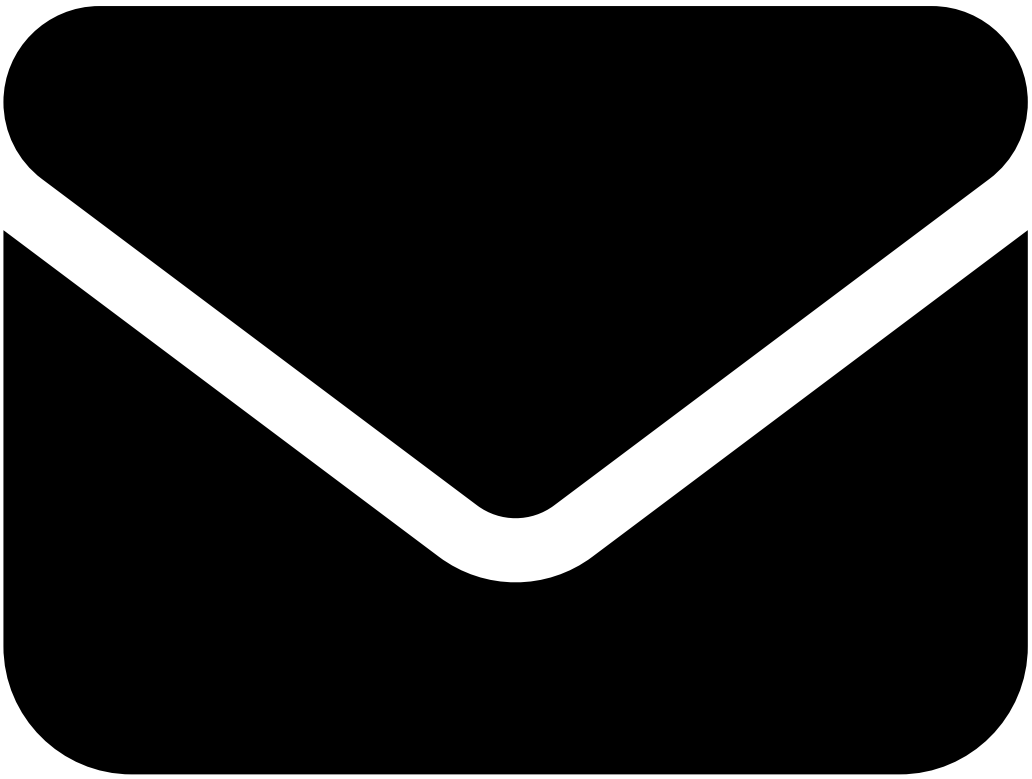
9. Top garlic toast with 2 meatballs top with additional mozzarella
10. Return to oven just to melt the cheese

Sweet and Tangy Balsamic BBQ Sauce Recipe

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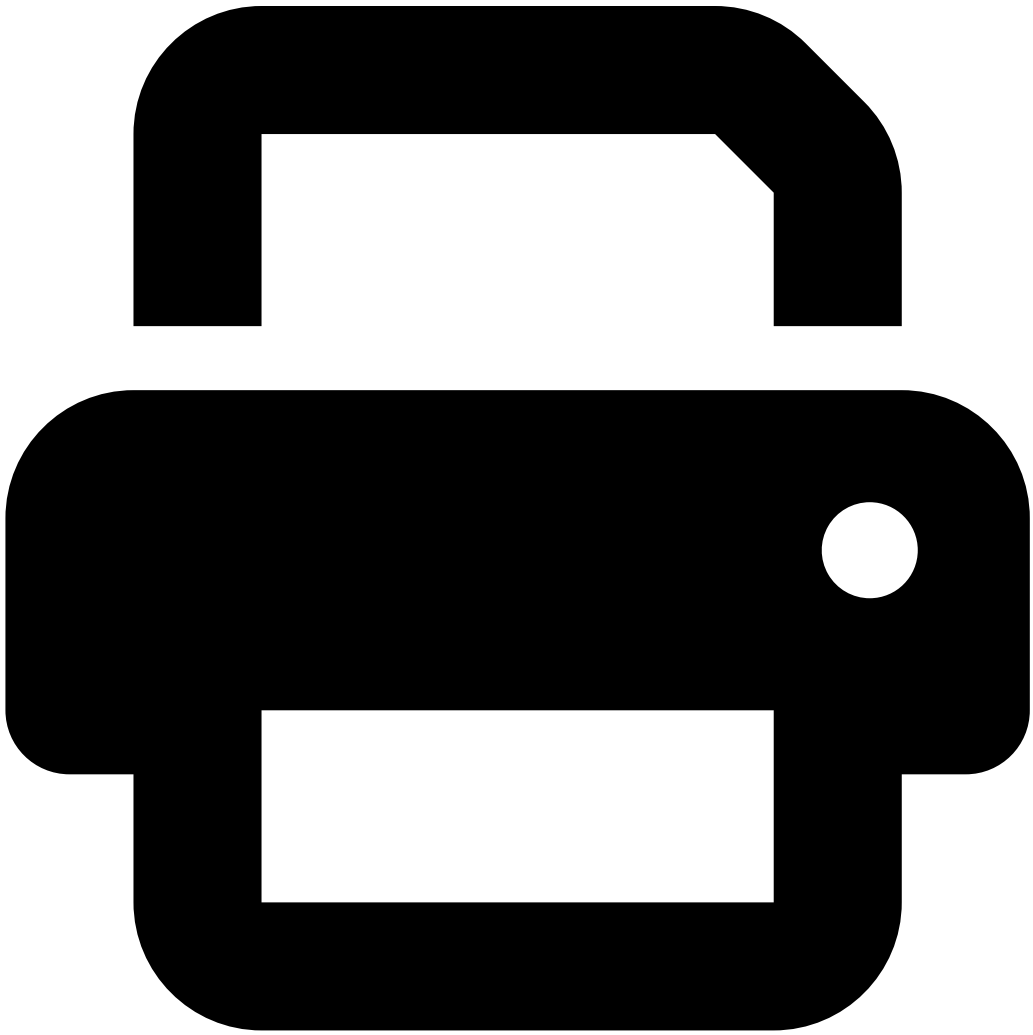
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This sweet and tangy Balsamic BBQ Sauce is the best barbecue sauce that is both sweet and tangy is ready in 15 minutes and made from scratch.
BBQ sauce is one of those foods that differ from state to state you have Kansas City style, Memphis style, Texas style and many between. Everyone has their personal favorite. I like them all.

Growing up in an Italian household our BBQ sauce consisted of a basic olive oil, garlic, lemon juice and herbs, still one of my favorites.

But today I wanted to share this quick and easy BBQ sauce that uses few ingredients you probably have on hand, is ready in 15 minutes. and comes out prefect every time.

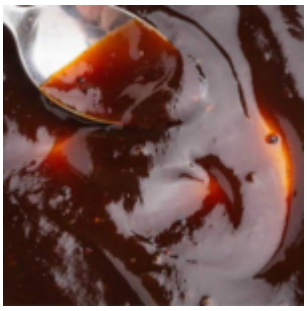
Things to know about this Sweet and Tangy Balsamic BBQ Sauce Recipe

When you make this Balsamic BBQ sauce as a made-ahead meal prep allow it to cool, then pour it onto mason jars. Seal it tight with a tight fitting lid and store it in the refrigerator to use for quick and easy meals throughout the week.

It’s the prefect sauce to use for pulled pork or chicken and keeps fresh in you fridge up to 2 weeks.

If you make this BBQ sauce please leave me a comment, let me know in what recipe you used it, and don’t forget to tag me on Instagram with your creations I love hearing from you!!!

Sweet and Tangy Balsamic BBQ Sauce



Rich balsamic vinegar, brown sugar, and smoky spices simmer together to create a sweet and tangy BBQ sauce that's perfect for chicken, ribs, burgers, and more.

- 2 cups ketchup
- 1 cup water
- 1 cup balsamic vinegar
- ½ cup brown sugar
- 2 tbsp hot sauce
- 1 tbsp garlic powder

- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 1 tbsp Worcestershire sauce
- Salt and black pepper to taste

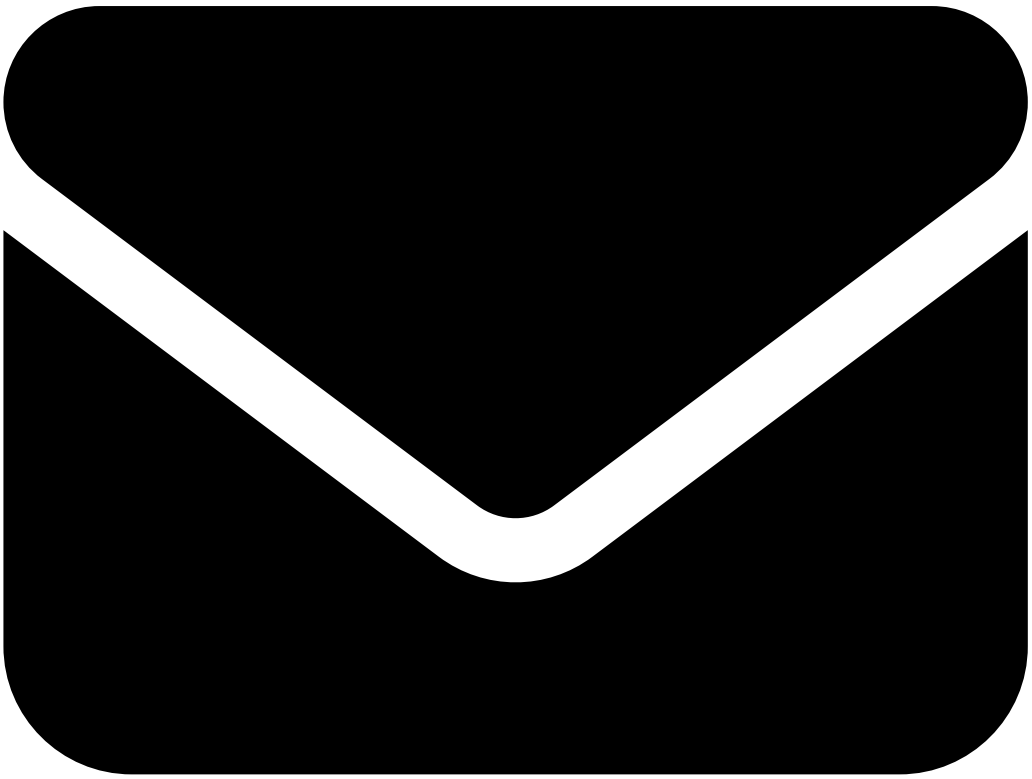
1. In a medium saucepan, combine all ingredients.
2. Stir well and bring the mixture to a gentle simmer over low heat.
3. Cover and let the sauce simmer for 15–20 minutes, stirring occasionally, until thickened to your liking.
4. Taste and adjust seasoning with additional salt, pepper, or hot sauce if needed.
5. Let the sauce cool before using. Store leftovers in an airtight container in the fridge for up to 1 week.

Crispy Chicken Tenders in the Air Fryer

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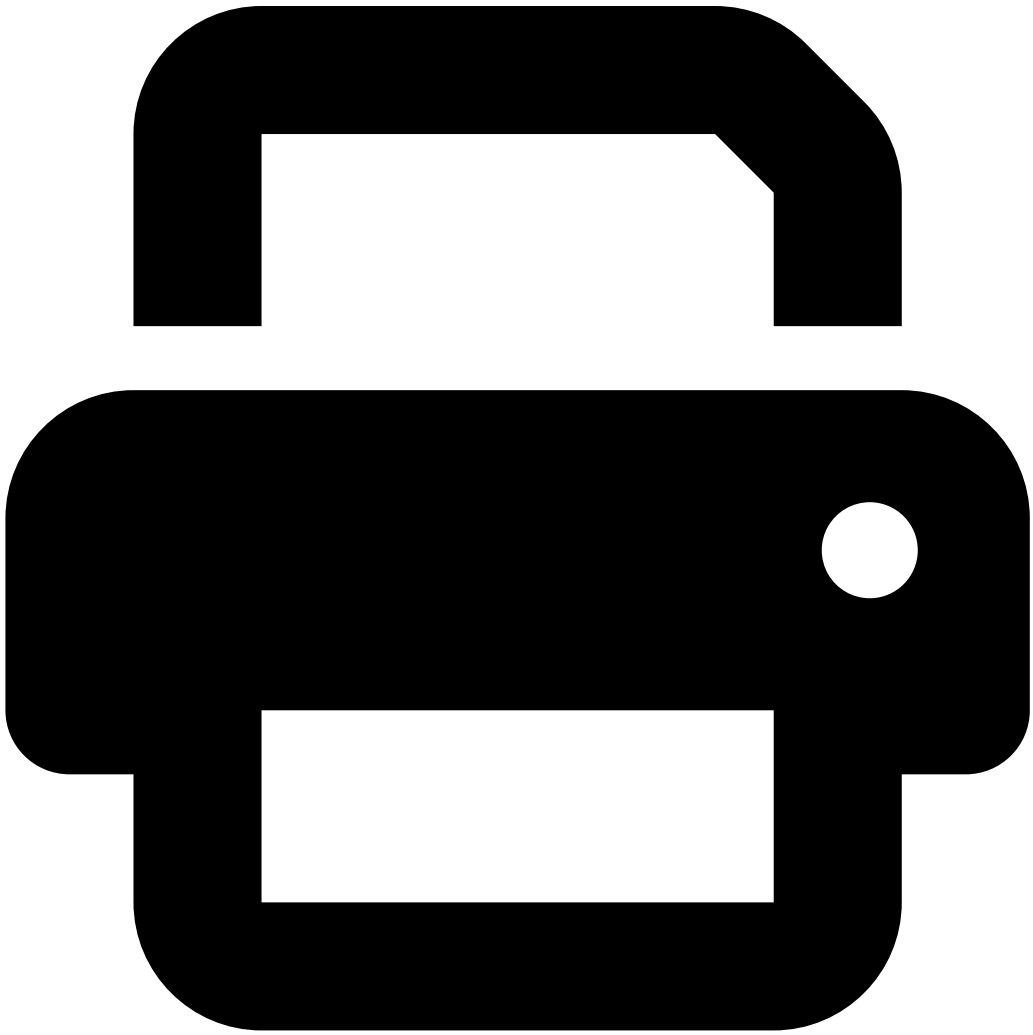
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My every first time using the air fry option on my Cuisinart toaster oven, and I have to say Am in love. There really is nothing better than fried chicken.
These parmesan and everything bagel seasoned, air fried chicken tenders are no exception. Delicious and guiltless these chicken tenders are baked to perfection using the air fry option on my Cuisinart toaster oven. If you don’t have an air fryer NO problem use the oven fry method in the instructions.

Chicken tenders have always been one of my family’s favorite food. It’s one of those recipes I know I can make in no time and the whole family will love. They come together in less then 30 minutes, I serve them with crispy celery sticks, buffalo hot sauce, ranch dressing, and marinara sauce. They’re prefect for Super Bowl Sundays, add a salad, some starch and you have an easy weeknight meal that’s delicious enough for Saturday night dinner with friends.

Things to know about this Crispy Chicken Tenders in the Air Fryer

I used whole boneless, skinless, chicken breast and cut them, you can use chicken tenders or boneless chicken thighs if that fits your taste.

The everything bagel seasoning adds fantastic flavor when mixed with the breadcrumbs and Parmesan, but it can be quite salty, so use it sparingly. If you're air frying, spraying the chicken with cooking spray helps create an extra crispy crust—but it's optional.

These chicken tenders are just as delicious cold or at room temperature, making them perfect for next-day meals. Plus, they freeze well, so any leftovers can be stored for a quick, ready-made meal later.

They're air fried so you don't have to feel guilty about eating more then you planned, I don't.

In fact I eat one or two plain, right out of the oven, they can be addicting, and since I've discovered the awesomeness of air frying, for sure I'll be making them more often.

If you make this recipe please leave me a comment, and don't forget to tag me on Instagram……. that's my favorite part!!!!!! And if you love crispy chicken as much as i do try my crispy fried Buffalo chicken strips or crispy pan fried chicken cutlets

Crispy Chicken Tenders in the Air

Fryer



Crispy Parmesan-crusted chicken tenders are air fried until golden and served with a buttery hot sauce for a flavorful meal that's easy enough for busy weeknights.

- 3 boneless, skinless chicken breasts (about 6 oz each), cut into large strips or chunks
- Salt and pepper, to taste
- 2 cups Italian-seasoned breadcrumbs
- 1 cup grated Parmesan cheese
- 2 tbsp everything bagel seasoning
- 1 tbsp each: chili powder, garlic powder, and Italian seasoning
- 2 eggs, slightly beaten
- ¼ cup milk
- 1 tbsp hot sauce (plus more for dipping)
- Ranch dressing, for dipping

For the Hot Sauce:

- 1 stick butter (½ cup)
- 1 cup hot sauce (preferably Frank’s RedHot)
- 1 tbsp each: garlic powder, onion powder, and Italian seasoning
- Parmesan cheese and chopped Italian parsley, for garnish

1. Season chicken strips with salt and pepper.
2. In a shallow bowl, whisk together eggs, milk, and 1

tablespoon hot sauce.

3. In another bowl, combine breadcrumbs, Parmesan cheese, everything bagel seasoning, chili powder, garlic powder, and Italian seasoning.

4. Dip each chicken strip into the egg mixture, then coat evenly with the breadcrumb mixture. Press lightly to adhere the coating.

5. **Air Fryer Method:**

   Preheat air fryer to 400°F. Place chicken strips in the basket in a single layer (work in batches if needed). Air fry for about 15 minutes, turning halfway through, until golden brown and cooked through.

6. **Oven Method (if you don’t have an air fryer):**

   Preheat oven to 400°F. Pour ½ cup olive oil onto a large baking sheet and place it in the oven until the oil is hot and slightly smoking. Carefully arrange the chicken strips on the hot sheet. Bake for about 20 minutes, flipping once, until golden brown and crispy on both sides.

7. Make the Hot Sauce. In a small saucepan, melt the butter over low heat. Stir in hot sauce, garlic powder, onion powder, and Italian seasoning. Heat gently until warm and combined.

8. Drizzle or toss the chicken with the hot sauce, or serve it on the side for dipping. Garnish with grated Parmesan and chopped Italian parsley. Serve with ranch dressing for dipping.