

Turkey Meatball Garlic Toast

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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.

Ingredients

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

Instructions

- Preheat oven to 350
- In a bowl make the cheesy garlic butter by mixing the last 4 ingredients

- Spread the garlic mixture on the bread slices
- toast for 10 – 15 minutes.
- Mix egg, bread crumbs, parsley, garlic, onion, parmesan salt and pepper ending with the meat
- Shape into golf size balls
- Roast in a preheated 350 oven until light golden brown about 10 minutes
- Cook an additional 20 minutes in simmering homemade marinara sauce
- Top garlic toast with 2 meatballs top with additional mozzarella
- Return to oven just to melt the cheese