

Turkey Meatballs in Pumpkin Sauce



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 20 minutes

Cook Time: 40 minutes

Ingredients

For the Meatballs:

- __ 1 lb of Ground Turkey
- __ 1/2 cup of Breadcrumbs or Crushed Stuffing "breadcrumbs"
- __ 1/2 cup of Grated Parm
- __ 1 Egg
- __ 1 tsp of Poultry Seasoning
- __ 1/4 cup of Parsley, finely chopped
- __ Salt and Pepper, to taste
- __

For the Sauce:

- __ 1/4 cup of Olive Oil to sear all the meatballs in a large skillet or 2 Tbsp if using a smaller skillet and searing in batches
- __ 2 Shallots, minced
- __ 3 cloves of Garlic, minced
- __ Handful of Sage Leaves
- __ 3/4 cup of Pumpkin Puree
- __ 1 1/4 cup of Chicken stock
- __ 1 cup of Heavy Cream
- __ Salt and pepper, to taste

1) Start by making the meatballs. In a large bowl, mix together the ground turkey, breadcrumbs, parm, egg, poultry seasoning, parsley, salt and pepper, form into small meatballs and set aside.

2) In a large skillet, add some olive oil, then preheat over medium heat (right between medium and medium high) once it begins to shimmer, add the meatballs and sear on both sides, then remove to a plate.

3) Add the remaining oil to the pan along with the shallot, garlic and sage, saute a couple minutes then add in the pumpkin puree, chicken stock, cream, salt and pepper, bring to a summer, add the seared meatballs back in and simmer all together about 20 minutes. Serve with a creamy mash and enjoy!

