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Turkey Meatballs with Apple

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“Meatballs are always popular as hors d'oeuvres, but these turkey meatballs with apple make for a delicious party appetizer for the fall season.” – Chef Jean

Ingredients for Meatballs

- 1/2 cup **onion**, minced
- 1 firm **apple**, diced small
- 1 cup **panko breadcrumbs**
- 1/4 cup **Parmesan cheese**
- 1 **egg**, slightly beaten
- 1 tbsp **Dijon mustard**
- 1 tbsp **parsley**, chopped
- 1/2 tsp **salt**
- 1/2 tsp **pepper**
- 1 lb **ground turkey**

Ingredients for Sauce

- 1 cup **apple cider vinegar**
- 1/2 cup **maple syrup**
- 2 tbsp **balsamic vinegar**

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Instructions

1. Preheat oven to **350F**.
2. Sauté **onion** in a small amount of **oil** until translucent.
3. Add sauteed **onions** to a large bowl with the diced **apple** and remaining **meatball ingredients**. Mix well with hands.
4. Form into meatballs using a small scoop. Place **meatballs** about 1 inch apart on an oiled baking sheet.
5. Cook in a 350F oven for **20-30 min**, until just cooked through. Set aside.
6. Combine **sauce ingredients** in a saucepot. Bring to a boil, reduce heat, and simmer uncovered for **10 minutes**, stirring occasionally.
7. Place **meatballs** into the sauce, cook over **low heat** for **5-8 minutes** to warm through and serve.