





Turkey Meatball Hors d'Oeuvres

with Cranberry Glaze

 20-30min  2 Servings

This Thanksgiving inspired appetizer is the perfect addition to your grazing table! We pop turkey meatballs in the oven to get a nice browned exterior that maintains its juicy interior. Cranberries and apricot preserves combine to form a deliciously sticky-sweet glaze. A sprinkle of fresh parsley finishes off this quick and satisfying snack. Set these on the table and watch them disappear! (2p-plan serves 4; 4p-plan serves 8)

What we send

- ¼ oz cornstarch
- 2 oz dried cranberries
- 2 (10 oz) pkgs ground turkey
- 1 oz panko ¹
- ¼ oz poultry seasoning
- ¼ oz granulated garlic
- 2 (½ oz) apricot preserves
- ¼ oz fresh parsley

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium saucepan
- potato masher or immersion blender

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 12g, Carbs 36g, Protein 29g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Lightly **oil** a rimmed baking sheet. In a small bowl, whisk to combine **cornstarch** with **1 tablespoon water**.

Finely chop **cranberries** and add to a medium saucepan with **3 tablespoons sugar**, **1 cup water**, and **a pinch of salt**. Cover and cook over low heat until cranberries are tender, about 20 minutes.



4. Make glaze

Using a potato masher or immersion blender, crush or blend **cranberries** to a fine pulp. Return to a simmer and add **cornstarch slurry** and **apricot preserves**. Cook, stirring, until dissolved and thickened, about 2 minutes.



2. Make meatballs

In a large bowl, combine **ground turkey**, **panko**, **2 teaspoons each of poultry seasoning and salt**, **¾ teaspoon granulated garlic**, and **a few grinds of pepper**. Mix until ingredients are fully combined.



5. Glaze meatballs

Add **meatballs** to saucepan with **cranberry glaze** and toss to coat.



3. Broil meatballs

Form mixture into **meatballs**, roughly 1 tablespoon-size each, and place on an oiled rimmed baking sheet (should yield about 20 meatballs).

Broil on upper oven rack until browned and cooked through, 8-10 minutes (watch carefully as broilers vary).



6. Finish & serve

Pick **parsley leaves** from stems and finely chop; discard stems.

Transfer **meatballs** to a serving platter, pour **any remaining glaze** over top, and garnish with **parsley**. Enjoy!