

Showstopper Meatballs

- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Total Time: 50 minutes
- Servings: 6

Ingredients:

- 2 tablespoons Simply Nature Organic Extra Virgin Olive Oil
- 1/2 yellow onion, chopped
- 2 celery stalks, chopped
- 1 red bell pepper, seeded and chopped
- 1 yellow bell pepper, seeded and chopped
- 1 cup chopped mushrooms
- 3 garlic cloves, minced
- 1 teaspoon Simply Nature Organic Thyme
- 1 teaspoon Stonemill Oregano
- 1 tablespoon chopped fresh sage
- 1/2 teaspoon Stonemill Ground Cumin
- 2 cups Simply Nature Organic Chicken Broth, divided
- 2 tablespoons Countryside Creamery Unsalted Butter
- 6 ounces Chef's Cupboard Cornbread Stuffing Mix
- 1/3 cup chopped fresh basil, packed
- 1/3 cup chopped fresh parsley, packed
- 2 19.2-ounce packages Kirkwood 93% Lean Ground Turkey
- 1 teaspoon Stonemill Crushed Red Pepper
- Stonemill Sea Salt Grinder, to taste
- Stonemill Peppercorn Grinder, to taste
- 2 pints raspberries, pureed and strained
- 1/2 cup Burlwood Cellars Cabernet Sauvignon
- 1 tablespoon Simply Nature Organic Wildflower Honey

Directions:

1. Preheat oven to 375°.
2. Place Crofton Cast Iron 4.6 Qt. French Oven over medium heat. Add oil, onion, celery, peppers, mushrooms, garlic, thyme, oregano, sage and cumin. Sauté until vegetables are almost tender. Remove 1/2 cup of the cooked vegetables and reserve.
3. Add 1 1/2 cups chicken broth, butter and stuffing mix to the vegetable mixture and stir. Remove from heat and fold in basil and parsley. Cover for 5 minutes, fluff and reserve.
4. In a large mixing bowl, combine 2 cups of stuffing mixture with the ground turkey and mix until evenly incorporated. Add red pepper, salt and pepper to taste. Reserve the remaining stuffing mixture.
5. Form medium sized meatballs, place on a foil-lined baking sheet and bake for 15 minutes.
6. Meanwhile, over medium-high heat, add reserved 1/2 cup vegetables, remaining 1/2 cup broth, pureed raspberries, wine and honey to the French oven. Cook until sauce is thickened. Add meatballs and cook for 5-10 minutes. Serve over reserved stuffing.



Recipe Courtesy of:
ALDI Test Kitchen