



Turkey Florentine Meatball Parmesan

made with:

Castillo de Pinar Virgin Olive Oil
Castillo de Pinar Fritada de Tomate Casera
Castillo de Pinar Tomato Basil Peri-Peri Finishing Sauce

Served Family Style, this recipe will feed 6 to 8

Equipment:

4 Quart Dutch Oven or Xtra Large casserole dish
 Large frying pan

Ingredients:

For the Sauce:

4-12oz jars Castillo de Pinar Fritada de Tomate Casera

2 tsp sugar

1 pinch of sea salt

1 6oz can tomato paste

For the Meatballs:

2 -1/2 lbs ground turkey

1 cup (8oz) shredded Parmesan - reserving 1/4 cup for topping

1 cup bread crumbs

8 cloves crushed garlic

2 eggs

2 cups fresh baby spinach (chopped)

8oz Baby Portobello Mushrooms (finely chopped)

3 green onions chopped

1-1/2 TBS Castillo de Pinar Tomato Basil Peri-Peri finishing sauce

2 TBS dried Italian seasoning blend

1/8 tsp (a pinch) Nutmeg

2 tsp sea salt

1 cup Almond Flour

2 cups Castillo de Pinar Virgin Olive Oil

1lb spaghetti pasta

Directions:

Pre-heat the oven to 350 degrees.

In a large bowl, mix the ground turkey, 3/4 cup parmesan cheese, bread crumbs, crushed garlic, eggs, chopped spinach, finely chopped mushrooms, green onions, Tomato Basil Peri-Peri, dried Italian seasoning, nutmeg, sea salt, and mix well by hand until fully blended.



Roll the meatballs into one tablespoon sized balls and dust thoroughly on all sides with Almond flour.

On medium high heat, in the frying pan, brown the meatballs in the 2 cups of Virgin Olive Oil, drain on a paper towel or baking rack and set aside.

In a separate bowl, combine the 4 jars of Castillo de Pinar Fritada Tomate Casera, tomato paste, sugar, and salt until smooth and blended.

Pour a layer of the tomato sauce on the bottom of the Dutch Oven or casserole dish, top with the meatballs, and cover with the remaining tomato sauce.

Tip: make sure the meatballs are in a large enough baking dish to ensure they cook evenly.

Place **covered** in the oven for 45 minutes.

Remove the lid, and gently give it all a good stir to blend the flavors and check the consistency of the sauce.

Tip: If you prefer a thinner sauce, just add a couple ounces of water (up to 6oz) and stir until it is just right.

Top with the remaining 1/4 cup of shredded parmesan and bake uncovered for an additional 10 min.

Cook your favorite pasta al dente, top with the meatballs, sauce and Enjoy!