TAILGATING MEAT BALLS SLIDERS!!!

Serves 8-10

INGREDIENTS:

2 pounds Butterball ground turkey

1 large egg beaten

2 cups whole wheat French bread crust removed picked to ½ inch pieces

1 teaspoon fresh minced garlic

¼ cup finely chopped onion

1 bunch Fresh chopped Italian parsley

1 teaspoon kosher salt, or to taste

½ teaspoon cracked black pepper

¼ teaspoon granulated garlic

½ cup low fat PET MILK

1 teaspoon ground oregano

½ cup Parmigiano cheese

 ½ cup whole milk fresh ricotta cheese

2 Jars low sodium Pasta Sauce

12 slider buns whole wheat

INSTRUCTIONS:

Preheat oven to 400 degrees.

Place bread in a bowl and add milk to saturate. Squeeze gently to remove excess milk. Add ground turkey, egg, onion, parsley, oregano, cheeses, salt and pepper. Mix until all ingredients are combined. Form into meat balls in between a golf ball and baseball size, about 12.

Place on greased cookie sheet into oven. Cook in oven for 30 minutes, or until golden brown. When cooked place meatballs into pasta sauce and simmer for 15-20 minutes. Place one meatball into each slider.