



All Great Meals Begin With
Rulli Bros.
MARKETS

Curried Turkey Meatballs & Cilantro Dipping Sauce

Ingredients

1 egg lightly beaten
1/3 cup finely chopped onion
1/2 cup bread crumbs
1/2 tsp. curry powder
1/2 tsp. fresh grated ginger
1/2 tsp. ground cinnamon
1/2 tsp. salt
1/2 tsp. pepper
1 lb. ground turkey

Preparation

Preheat oven to 350

In a mixing bowl combine all ingredients and mix well. If mixture seems loose, place in refrigerator for 15 minutes or so to firm it up a bit.

Roll into 1 inch balls and place on prepared baking sheet. Bake for 25 minutes. Let rest for 5 minutes when removed from oven. Serve with Cilantro Dipping Sauce.

Cilantro Dipping Sauce Ingredients

1/2 cup fresh cilantro
2 garlic cloves
1/4 cup olive oil
Juice of 1 lime
Salt and pepper to taste

Preparation

In a food processor or blender, puree the cilantro and garlic to form a paste. Drizzle in the olive oil until the sauce is emulsified.

Add lime juice, salt and pepper to taste



For more information please visit - CaseyMaloneShow.com