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# Turkey Meatball Lollipops

Total time: 45 min Yield: 6 to 8 servings

## Ingredients

1 1/2 lb lean ground turkey  
1 pkg fresh turkey Italian hot & spicy sausage  
6 clove garlic (minced)  
2 eggs  
10 basil leaves (minced)  
1/3 cup fresh parsley (minced)  
2 Tbsp pesto  
1 cup parmesan cheese (grated)  
1 cup panko breadcrumbs  
1/2 tsp salt  
1/2 tsp black pepper  
1 can pasta sauce  
lollipop sticks (optional)

Prep Time: 25 min Cooking Time: 20 min Total Time: 45 min

## Instructions

Preheat the oven to 400°. Grab a large mixing bowl and add in the ground turkey meat and Italian turkey sausage. Add in the onion, garlic, eggs, basil, parsley, pesto, cheese, panko, salt and pepper. Blend everything together well using your hands.

Take a baking sheet lined with tinfoil and spray with non-stick cooking spray. Start forming your mixture into golf ball size meatballs and place onto a baking tray. Bake in the oven for 20 minutes or until cooked through. Remove from the oven and let them cool for a minute or two before poking them with lollipop sticks. Place on a platter and serve with your favorite pasta sauce.

## Recipe brought to you by:

Chef Ryan Covert