



zucchini turkey meatballs in a marinara sauce on spaghetti



Time: 45 min.

Difficulty: Medium

Ingredients (4 people)

For this recipe we used:

- **Ingredients**

- Marinara Sauce 750g 1 box
- Basil, torn 1/4 cup
- Parmigiano reggiano (parmesan cheese), grated 1/4 cup
- Spaghetti 8 ounces

- **Zucchini turkey meatballs**

- Cloves garlic 3 minced or grated
- Ground turkey 1 pound
- Italian seasoning (or oregano) 2 teaspoons
- Parmigiano reggiano (parmesan cheese), grated 1/4 cup
- Red pepper flakes 1/4 teaspoon
- Salt and pepper to taste
- Zucchini, grated and squeezed of excess liquid 1 cup



Preparation

Zucchini (or courgettes) are a **stereotypical summer ingredient** and once they start growing in your garden you tend to be overwhelmed by them; **it's good to have some recipes on hand to use them in** I like to grate zucchini and use it as an ingredient in other recipes like in bread, muffins, burgers and meatballs where it adds a healthy vegetable to the mix and it also helps keep the things nice and moist when they cook. These zucchini turkey meatballs are a **tasty meal that just screams summer freshness**, especially when served in a **Pomì Marinara Sauce**! To enjoy even more zucchini, use zucchini 'noodles' instead of the classic spaghetti pasta!

For the zucchini turkey meatballs:

1. Gently mix everything, form into balls, place on a baking sheet and bake in a preheated 400F/200C oven until cooked and lightly golden brown, about 20 minutes.

For the marinara spaghetti:

1. Cook the spaghetti as directed on the package.
2. Meanwhile, heat **Pomì Marinara Sauce** in a large pan.
3. Divide the spaghetti between serving bowls, top with the meatballs, sauce cheese and basil.

Option: use zucchini noodles instead of spaghetti! Lightly saute them in olive oil with chopped garlic and a pinch of red pepper flakes until just tender! Yum!

Recipe by Kevin Lynch of closetcooking.com

- Closet Cooking