Pomì
O Così. O Pomì.

Zucchini turkey meatballs in a marinara sauce on spaghetti



Preparation time: 45 min
Difficulty: Medium

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

Ingredients

- Basil, torn: 1/4 cup
- Parmigiano reggiano (parmesan cheese), grated: 1/4 cup
- Spaghetti: 8 ounces

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

For this recipe we used:

Rustica Tomato Sauce 1 box

