Turkey Spinach Meatballs with Tahini and Chimichurri

Ingredients

- 8 T Olive Oil (plus 1/4 cup)
- 5 clv Garlic (minced)
- 16 oz Spinach (chopped)
- 1 c Panko
- 1 1/4 t Cayenne
- 1 1/4 t Dried Oregano
- 1 1/2 Parsley (bunch, chopped)
- 1/2 Cilantro (bunch, chopped)
- 2 1/2 t Salt
- 1 c Hummus
- 1 Onion (chopped)
- 1 T Fennel Seeds
- 2 Egg
- 1 1/4 t Onion Powder
- 1 1/4 t Dried Thyme
- 1 1/4 t Paprika
- 2 lb Ground Turkey
- 1/2 Lemon (juiced)
- 0 ds Ground Black Pepper

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Instructions

1.Preheat the oven to 425 degrees. Heat 4 tablespoons olive oil over medium heat in a large oven-safe skillet. Add the onion and a pinch of salt and cook until soft, 5-7 minutes.
2.Add 4 cloves garlic and fennel and cook for another minute and then add the spinach in batches, stirring, until wilted. Remove from heat and let cool slightly.
3.Meanwhile, in a large bowl, combine the egg, panko, 2 1/2 teaspoon salt, a few turns of black pepper, onion powder, cayenne, thyme, oregano, paprika, 1 bunch parsley, turkey, and spinach mixture and use your hands to mix to combine. Form the turkey mixture into golfball-sized balls.
4.Wipe out the skillet that was used to heat the spinach and then heat 4 tablespoons olive oil over medium high heat. Add meatballs and brown them on all sides, in 3 or 4 batches, being careful not to crowd the pan. Transfer the meatballs to a plate.
5.Once all of the meatballs are browned, return them to the skillet and stick the skillet in the oven for 7-10 minutes, until theyâ€™re cooked through and have an internal temperature of 160 degrees.
6.Combine 1/2 bunch parsley, cilantro, 1 clove garlic, juice of 1/2 a lemon, and 1/4

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cup olive oil in a food processor. Seasoning with salt and pepper to taste, and blend until smooth.
7.To serve, spread a large dollop of hummus on a plate, top with meatballs and drizzle on the chimichurri to taste. Enjoy!