

Turkey Spinach Meatballs with Tahini and Chimichurri

Ingredients

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

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Instructions

- 1.Preheat the oven to 425 degrees. Heat 2 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 2 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, 1 teaspoon salt, a few turns of black pepper, onion powder, cayenne, thyme, oregano, paprika, 1/2 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 2 tablespoons olive oil over medium high heat. Add meatballs and brown them on all sides, in 2 or 3 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 they're cooked through and have an internal temperature of 160 degrees.
- 6.Meanwhile, whisk together the tahini, juice of 1/2 a lemon, and water until smooth

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and pourable. if it's too thick, add a bit more water, if it's runny, add more tahini. season with salt and pepper.

7. Combine 1/2 bunch parsley, cilantro, 1 clove garlic, juice of 1/2 a lemon, and 1/4 cup olive oil in a food processor. Seasoning with salt and pepper to taste, and blend until smooth.

8. To serve, spread a large dollop of tahini sauce on a plate, top with meatballs and drizzle on the chimichurri to taste. Enjoy!