

## **Stuffing-Stuffed Turkey Meatballs with Cranberry Glaze**

**Prep Time:** 20 min

**Cook Time:** 25 min

**Serves:** 4–6

### **Ingredients:**

- 1 lb ground turkey
  - 1 cup pre-made stuffing mix
  - 1 tsp garlic powder
  - 1 tbsp fresh sage, finely chopped
  - 1 tbsp fresh rosemary, finely chopped
  - Salt and pepper, to taste
  - 1 cup cranberry sauce
  - Juice of 1 orange
  - 1 tbsp maple syrup
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### **Instructions:**

#### **1. Prepare the Stuffing Balls**

- Roll your pre-made stuffing into small bite-sized balls (about 1 inch wide). Set aside.

#### **2. Season the Turkey Mixture**

- In a large bowl, combine ground turkey, garlic powder, chopped sage and rosemary, salt, and pepper. Mix until just combined.

#### **3. Form the Meatballs**

- Take about 2 tablespoons of the turkey mixture and flatten it slightly in your hand.
- Place a stuffing ball in the center and mold the turkey around it, sealing it well to form a meatball.
- Repeat with remaining turkey and stuffing.

#### **4. Bake the Meatballs**

- Preheat oven to 375°F (convection bake recommended).
- Line a baking sheet with parchment paper and place the meatballs evenly spaced apart.
- Bake for 20–25 minutes or until golden and cooked through.

#### **5. Make the Cranberry Glaze**

- In a small saucepan over medium heat, combine cranberry sauce, orange juice, and maple syrup.
- Stir and cook until warm and smooth.

#### **6. Glaze and Serve**

- Remove meatballs from oven and drizzle with warm cranberry glaze.
- Optional: Garnish with extra herbs for presentation.