

Paleo Asian Sesame Turkey Meatballs Recipe

The Ingredients:

Turkey Meatballs:

- **16 oz of Antibiotic Free Ground Turkey**
- **1/4 cup of chopped scallions or green onions**
- **1/4 cup of chopped cilantro**
- **1/4 cup of almond flour**
- **1 tablespoon of grated fresh ginger**
- **1 clove of minced garlic**
- **1 /2 tsp of crushed black pepper**
- **1/2 tsp of sea salt**
- **1/2 tsp of organic onion powder**
- **1 tablespoon of coconut aminos**
- **1/2 tsp of sesame white or black seeds**
- **Optional 1 egg (I did not, and the meatballs held up well)**

Instructions:

- 1.) Wash and chop herbs and grate ginger. Combine scallions, cilantro, ginger, garlic and coconut amino acids into a large bowl. Add salt, pepper, onion powder and sesame seeds.
- 2.) Add ground turkey to mixture and incorporate well, add almond flour and egg (optional) mix well. Try not to over work the mixture, or it won't hold later.
- 3.) Form into about medium size balls, about the size of golf balls; you can make it a little bigger, if you want to account for shrinkage.
- 4.) Oil or spray medium cookie sheet and cook meatballs in oven at 350°F for 25 to 30 minutes, flipping over midway at 10-15 minutes in, in order to cook each side.
- 5.) Serve with Paleo Asian Daikon Slaw and Paleo Teriyaki Sauce (see recipes)

Makes 10-12 meatballs

