

Paleo Turkey 'Meatloaf' Meatballs Recipe

The Ingredients:

- 2 lbs of ground antibiotic free ground turkey
- 3/4 cup almond flour
- 1 egg (optional)
- 1 teaspoon of garlic powder
- 1 teaspoon of sea salt
- 3 stalks of chopped organic celery
- 2 cups of chopped organic carrots
- 1/4 cup of chopped white onions
- 15 oz can of organic tomato paste
- 1 teaspoon of Italian seasoning

Instructions:

- 1.) Preheat oven to 350 F degrees.
- 2.) For meatballs: Pulverize carrots, celery and onions in food processor. Combine all ingredients in a large bowl and mix well. Try not to overwork, it will not hold form, if overworked.
- 3.) Form into medium size balls and place on a baking sheet lined with parchment paper.
- 4.) If desired, refrigerate meatballs for about 15 minutes before baking.
- 5.) Bake for 20-30 minutes, check in between and flip.
- 6.) Top with Organic Ketchup

Servings 24 meatballs

