



Slow-Cooker Turkey Meatballs

Makes: 8 meatballs

Recommended Serving Size: 2 meatballs

Ingredients:

1 lb ground turkey
½ cup bread crumbs
1 tbsp Worcestershire sauce
1 egg
2 tbsp. chopped chives
2 garlic cloves, minced
1 cup ketchup
¼ cup brown sugar
2 tbsp. Apple cider vinegar

Directions:

1. In a medium bowl, combine ground turkey, bread crumbs, chives, worcestershire, egg, garlic, and stir until well combined.
2. Roll mixture into 1 inch meatballs.
3. Combine the ketchup and brown sugar and add to the crockpot.
4. Place meatballs on top.
5. Cover and cook on low for 4-5 hours.
6. Serve meatballs individually with toothpicks.

Nutrition info per serving (2 meatballs): 272 calories, 24 g carbohydrates, 24 g protein, 10 g fat