



# **Kev's Kitchen**

# TURKEY PARM MEATBALLS

Time: 60 minutes

Serves: 6

### Ingredients:

1kg extra-lean ground turkey
170g Parmesan cheese - shredded
10g salt
5g garlic powder
3g dried oregano
3g dried basil
3g fresh ground black pepper

## Preparation:

Preheat your oven to 160C.

Place all ingredients in a large bowl and use your hands to evenly combine.

Shape into six meatballs and place on a baking sheet.

Bake for forty-five minutes or until the internal temperature reaches 71C.

## **Nutritional Information Per Serving:**

Calories: 367	Hand-Size Portion Guide
Fat: 22g	Palms of Protein: 2
Carbs: 1g	Fists of Vegetables: 0
Fibre: 0g	Cupped Hands of Carbs: 0
Protein: 42g	Thumbs of fat: 2