

Turkey Meatballs with Blackberry Balsamic

- 1-1/4 pounds lean ground turkey
- 1/4 cup Panko bread crumbs
- 1 egg
- 1 tablespoon ginger , minced
- 3 scallion , chopped
- 2 cloves garlic , minced
- 2 teaspoons Migliore Classic American Seasoning
- 3 tablespoons Migliore Blackberry Ginger Balsamic Vinegar
- 1 tablespoon red wine
- 2 teaspoons low sodium soy sauce
- 1 tablespoon Migliore California Extra Virgin Olive Oil
- 1/4 cup cilantro , chopped

Preheat oven to 375°. Mix the top (11) ingredients, saving the chopped cilantro for a garnish. Shape into 1 1/2" balls. Transfer to baking dish. Bake until cooked through, about 12 to 15 minutes.

Serve meatballs on top of a bed of *fried brown rice, garnish with 1/4 cup of cilantro and rizzle meatballs and rice with Migliore Blackberry & Ginger Balsamic.

*Stir fry green onions, red bell pepper, minced ginger and frozen peas with 1 Tbsp. Migliore California Extra Virgin Olive Oil, add cooked brown rice – mix together.