



TURKEY AND STUFFING MEATBALLS

MAKES: 20 MEATBALLS | PREP TIME: 10 MIN | COOKING TIME: 30 MIN

These meatballs use canned turkey and are a delicious (and thrifty) addition to your family meal or a holiday gathering!

INGREDIENTS

- 1 6oz. box stuffing mix
- 1 cup hot water
- 1 14.4 oz can turkey
- 1 large egg, lightly beaten
- 2 Tbsp butter, divided
- *Options: mashed potatoes, gravy, cranberry sauce*

DIRECTIONS

- Preheat oven to 400°F. Place dry stuffing mix in a large bowl, add hot water, and stir until no more water pools on the bottom of the bowl. Sit for 5 minutes to soften..
- Add canned turkey and beaten egg to bowl with stuffing mix. Combine by hand until evenly mixed. Form mixture into 20 meatballs, slightly larger than ping pong balls (about 3 Tbsp each.)
- Line baking sheet with parchment paper, place meatballs on parchment, and bake 20 minutes.
- Melt 1 Tbsp butter in large skillet over medium heat. Add half of the baked meatballs and cook in butter until browned on most sides (about 5 minutes). Transfer browned meatballs to a serving dish, add second tablespoon of butter to skillet, and repeat with the remaining meatballs.
- Serve warm over a bed of mashed potatoes or with gravy or cranberry sauce for dipping.

Recipe & photo inspired by <https://www.budgetbytes.com/turkey-and-stuffing-meatballs>



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