



# Turkey Meatballs on Loaded Tzatziki

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## Turkey Meatballs Ingredients

1 lb. ground turkey	1 Tbsp dried oregano
1 Portobello mushroom or 4 baby Portobello mushrooms, finely minced	1 Tbsp dried basil
4 cloves garlic, pressed	1 egg
1 onion, minced	1 Tbsp extra virgin olive oil
2 Tbsp dried parsley	1 tsp cumin
	½ teaspoon salt
	½ teaspoon pepper

## Loaded Tzatziki Ingredients

1 cucumber, peeled
½ teaspoon sea salt
1 cup fresh dill, stems removed
2 cups Greek yogurt
¼ cup extra virgin olive oil
4 cloves garlic, pressed through a garlic press or finely minced

## Directions

1. Preheat oven to 400 F.
2. In a mixing bowl add the ground turkey.
3. Add the rest of the ingredients and mix very well with your hands.
4. Form the meatballs into half palm-sized meatballs and put on an oiled baking sheet.
5. Bake for 45 minutes. Flip once halfway through the cooking process.
6. While meatballs are baking, make loaded tzatziki.
7. Spread tzatziki on a platter and place cooked meatballs on top with a toothpick in each meatball so they can dip in the tzatziki.

## Directions

1. Grate cucumber into a colander resting over a bowl. Sprinkle salt on grated cucumber. Let this sit for about 15 minutes as you prepare rest of tzatziki (water will come out of the cucumber).
1. Chop dill and then add it to a bowl with the Greek yogurt, olive oil and pressed garlic. Mix well.
1. Squeeze juice out of the cucumber and then add to tzatziki. Salt, to taste. You can serve immediately, but flavors meld over time. I like to refrigerate mine for at least an hour.