

Turkey Meatball Open Faced Sandwiches With Buffalo Mozzarella and Tomato Basil Sauce



Serves

6

Ingredients

1 pound dark meat ground turkey
1 medium white onion
1 cup Italian bread crumb
1/2 cup pecorino & parmesan cheese
2 eggs, beaten
1/4 cup whole milk, room temperature
1 tsp tomato paste
1/4 cup basil leaves, chopped
2 garlic cloves chopped
1/4 cup Italian flat leaf parsley
8 oz fresh buffalo mozzarella
16 oz tomato basino marinara sauce
1 loaf of ciabatta bread cut into 1/4 in slices
1/4 cup extra virgin olive oil
1/2 cup basil leaves for garnish
Sea salt & fresh ground black pepper o taste
2 gap red pepper flakes (optional)<

Preparation Instructions

Heat oven to 400 degrees. In medium bowl combine bread crumbs, milk, eggs, tomato paste, onion, parsley, salt and pepper. Mix well. Add the ground turkey and mix all well with your hands.

Form them into medium size balls, like golf ball size. Place on a 1/4 inch baking sheet. Drizzle with olive oil. Place in heated oven for 15 minutes.

On another 1/4 inch baking sheet, place the ciabatta slices and drizzle with olive oil. Place in the oven and bake until golden brown on top bout 10 minutes. In a medium to large saucepan, heat the tomato basil sauce. Remove the meatballs from the oven and place them into the heated sauce. and simmer over low heat for 5 to 10 minutes. Covered.

Remove ciabatta from oven. Let cool. Cut each meatball in half and place three slices on the top of each ciabatta slice. Spoon sauce over each meatball until well coated. Place a thin slice of the

mozzarella cheese over each Place back into the oven for a few minutes until the cheese melts. Take out and put onto a servig plate and garnish with a fresh basil leaf.