



## Porcupine Meatballs

Cook Time: 30 Minutes

Meaty beef or turkey meatballs stuffed with rice, garlic and chives and cooked in a mild red salsa, served with a side salad.

Ingredients are subject to availability

# Porcupine Meatballs

## Ingredients:

ground turkey/beef

white rice

2 garlic cloves

green onions

salsa

cumin

salad

cucumber

1-2 tomatoes

## Instructions:

1. Combine salsa, cumin and 1 cups water in a medium to large skillet, over medium heat.
2. Trim and finely chop the green onions and garlic.
3. In a medium bowl, combine the ground meat, rice, garlic and onion with a pinch of salt & fresh ground pepper; mixing well.
4. Shape into meatballs about the size of a golf ball.
5. Place the meatballs in the heated sauce one by one. Cover and simmer over low-medium heat, for about 25 minutes. Occasionally turn meatballs in sauce and add more water and seasoning as needed.
6. Make the salad by combining the salad mix with sliced cucumbers and tomatoes. Drizzle with olive oil and lemon juice or balsamic vinegar.
7. Serve meatballs smothered in sauce, with a side salad. Enjoy!!