



Pesto & Turkey Meatball Bake

Lean, flavoursome turkey meatballs baked with pesto and vegetables

Serves: 4

Prepare: 15 Minutes

Cook: 40 Minutes

Difficulty: medium

Ingredients

- 500g [organic turkey mince](#)
- 120g pesto
- 3 mixed colour peppers
- 2 red onions
- 200g broccoli
- 2 tbsp olive oil
- 125g mozzarella

Method

1. Heat the oven to 180°C
2. Make the meatballs by mixing the turkey mince and the pesto together. Break off a bit of the mixture and roll into a ball shape between your palms, it should be roughly golf ball sized. Repeat this until you have used all the mixture and you have 11-12 meatballs. Put these to one side
3. Deseed the peppers and cut these and the onions into thick slices, cut the broccoli into florets. Add the peppers, onions and broccoli to the pan and place the meatballs on top
4. Drizzle a little olive oil over the top of everything and tear up the mozzarella, spacing it around the dish
5. Cook in a pre-heated oven at 180°C for 40mins