Curry Turkey Meatballs

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

Ingredients:

Meatballs-

1 lb. ground turkey (or ground beef)

2 tbsp chopped cilantro

¾ tsp garam masala

2 cloves of garlic

3 tbsp onion, minced

1 medium egg

1 tsp salt

Sauce-

1 medium onion, minced

2 tbsp canola oil

2 bay leaves

1 cinnamon stick

1 ¾ cups chopped/diced fire roasted can tomatoes

2 cloves of garlic, minced

½-1 cup water

½ tsp turmeric

½-1 tsp cayenne

2 tsp coriander

1 tsp garam masala

salt

4-6 ounces peas (optional)

sour cream-topping

Instructions

In a large bowl, mix ingredients for meatballs. In a saucepan, heat canola oil on medium heat and then add onion, bay leaves and cinnamon stick. Sauté until onions are golden, 3-5 minutes and add tomatoes, garlic, tumeric, cayenne, coriander, garam masla and salt. Mix and add ½ cup water. Bring to a boil, cover and reduce heat to simmer and cook while making meatballs.

Make meatballs however large you would like and place into sauce, cover and simmer for 10-15 minutes, turning carefully to coat them with the sauce every 5 or so minutes. Uncover and continue cooking another 3-5 minutes until cooked through and then add the peas (optional) and cook until bright green. Serve with rice and maybe some naan.