

# Slow Cooker Turkey Meatballs

**Yields: 4 servings**  
**Prep: 10 min**

## Ingredients

20 oz (1.25 lbs) 99% fat-free ground turkey  
3 Tablespoons fresh parsley, finely chopped  
1 teaspoon dried basil  
2 cloves garlic, minced  
1 egg  
1/4 cup whole-wheat breadcrumbs  
1/4 cup grated parmesan cheese  
25 oz jar marinara sauce

## Directions

- To Prep:* Combine ground turkey, parsley, basil, garlic, egg, breadcrumbs and Parmesan cheese in a large bowl. Using hands, combine the meatball mixture together and form 24 balls. Optional: Refrigerate overnight or put directly into a slow cooker.
- To Cook:* Pour entire jar of marinara sauce into crockpot. Place each meatball into the marinara sauce and use a small spoon to cover the tops of each meatball with sauce. Cover with lid and cook on high for 3 hours or low for 6 hours.