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Slow-Cooker Turkey Meatballs

- 3 Cups (24-ounce jar) marinara sauce
- 1 Lb. lean ground turkey
- 1 Large egg
- 1 Cup Parmesan Reggiano, grated
- 1/4 Cup fresh parsley, chopped
- 1 Tbsp milk
- 1/2 Tsp salt
- 1/4 Tsp ground black pepper
- Pinch fresh grated nutmeg
- 1 Cup plain breadcrumbs

- 1) Spray the inside of a slow cooker with cooking oil. Pour 1 cup of marinara sauce on the bottom of the slow cooker. Set aside.
- 2) In a bowl, combine turkey, egg, cheese, parsley, milk, salt, pepper, and nutmeg; stir to combine. Add breadcrumbs and mix with your hands until well combined. Form into balls about the size of a tangerine (around 2 inches in diameter). Place meatballs in the slow cooker and pour the remaining marinara sauce over the meatballs. Cover and cook on high for 4 hours or on low for 8 hours. Serve.

