Homemade Chicken Nuggets: A Delicious Family Favourite

Looking for a delicious and healthy appetizer to wow your guests this holiday season? These **Nutrafarms Turkey Meatballs** are sure to bring joy to your table! Lean, flavourful, and easy to make, they're perfect for holiday parties, snacking, or a light dinner amidst the festive hustle and bustle.

Ingredients:

- 1 lb ground turkey
- 1/3 cup breadcrumbs
- 1 egg
- 1/3 cup onion, finely chopped
- 1-2 cloves garlic, minced
- Fresh parsley, chopped
- Parmesan cheese, for topping

Instructions:

1. Season & Fry the Chicken:

In a large bowl, combine the ground turkey, breadcrumbs, egg, onion, and garlic. Add a pinch of salt and pepper for extra flavour.

2. Make the Filling:

Roll the mixture into bite-sized meatballs, about 1 inch in diameter.

3. Prepare the Dough:

Flatten out pieces of biscuit dough and place a generous spoonful of the chicken mixture in the center. Fold the dough around the filling and pinch the edges tightly to seal.

4. Air Fry:

Place the chicken bombs seam-side down in the air fryer. Bake at 300°F for 15 minutes or until golden brown and crispy.

5. Garnish & Serve:

Top with fresh cilantro for a burst of colour and flavour. Serve immediately and watch them disappear!

Why These Turkey Meatballs are a Holiday Hit

Nutrafarms' turkey is lean, nutritious, and full of flavour. These meatballs are a healthier alternative to traditional appetizers without compromising on taste. They're quick to make, easy to serve, and perfect for:

- Holiday parties 🎉
- Family gatherings 👨‍👩‍👧‍👦
- Light weeknight dinners 🍽️

Plus, they're sure to please everyone at your table!

Final Thoughts

These Nutrafarms Turkey Meatballs are the perfect addition to any holiday menu. They're easy to prepare, full of flavour, and made with high-quality, nutritious ingredients. Whether you're hosting a festive party or looking for a quick, healthy meal, these meatballs deliver on taste and convenience. Give them a try and make your holiday gatherings even more special!