Turkey Meatball Grinders

Ingredients

- 1 1/2 tsps paprika
- 1 1/2 tsps ground coriander
- 1 tsp minced garlic
- 3/4 tsp black pepper
- 1/2 tsp sugar
- 1/4 tsp salt
- 1/8 tsp ground red pepper
- 1 lb ground turkey
- 1 large onion, thinly sliced
- 1 roasted red pepper, thinly sliced
- 6 ozs sliced mushrooms
- 1 jar Marinara sauce
- 4 whole-wheat grinder rolls (3 oz each)
- 4 slices Swiss cheese (1 oz each)

Summary

Yield: 4
Source: Priscilla Warnke
Prep Time: 30 minutes
Category: Sandwiches

Instructions

Serves: 4 Rating: unknown
Oven temperature: Broiler

Combine paprika, corriander, and next 6 ingredients (through ground turkey). Shape into 16 meatballs (approximately 1 heaping tablespoon each). Place meatballs on broiler pan coated with cooking spray and broil for 8 iminutes or until done, turning once.

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While meatballs cook, in a small skillet sprayed with cooking spray, cook onions and red peppers for 5 minutes. Add mushrooms and continue cooking until mushrooms are soft (about 5 more minutes). Set aside

Warm marina sauce in a small saucepan. Add meatballs and simmer until hot.

Cut grinder rolls in half almost all the way through and lightly hollow out each side of the bread. Arrange 4 meatballs inside each roll and top with onion, pepper, mushroom mixture. Add 1 slice cheese per roll. Place sandwiches on broiler pan and broil for 1 minute or until cheese melts.