

Irresistible Turkey Stuffing Balls Recipe: A Comforting Classic

The combination of herbs, spices, and turkey creates a mouthwatering experience.



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pound ground turkey
- 4 cups stale bread, cubed
- 1 cup chicken broth
- 1 small onion, finely chopped
- 2 celery stalks, diced
- 2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 1 egg, beaten
- Olive oil for drizzling

DIRECTIONS

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. In a large skillet, heat a drizzle of olive oil over medium heat. Add the chopped onion and celery, sautéing until softened, about 5 minutes.
3. In a large bowl, combine the ground turkey, sautéed vegetables, stale bread, chicken broth, herbs, salt, pepper, and beaten egg. Mix until well combined.
4. Using your hands, form the mixture into small balls, about the size of a golf ball, and place them on the prepared baking sheet.
5. Drizzle a little olive oil over the top of each ball for extra crispiness.
6. Bake in the preheated oven for 25-30 minutes, or until golden brown and cooked through.

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