



## ***2017 MPF Turkey Taste-Off***

### ***Moroccan Meatballs with Yogurt Sauce***

#### ***Ingredients***

##### *For the Meatballs:*

*1 large egg  
3 garlic cloves, minced  
1 teaspoon ground cumin  
1 teaspoon ground allspice  
¼ cup finely chopped fresh cilantro (optional)  
1-1/4 teaspoons kosher salt  
½ teaspoon freshly ground black pepper  
1-1/4 pounds Ground Turkey  
1/3 cup panko  
Vegetable oil for grilling*

##### *For the Yogurt Sauce:*

*½ English cucumber, peeled, halved lengthwise, seeded and finely diced  
1 cup plain low-fat or whole milk Greek yogurt (do not use non-fat)  
2 tablespoons fresh lemon juice, from one lemon  
1 tablespoon chopped fresh dill  
¼ teaspoon Kosher salt  
¼ teaspoon freshly ground black pepper*

*Optional – Serve meatballs on couscous or rice of your choice!*

*Recipe source: [ServeTurkey.org](http://ServeTurkey.org)*