

# Greek Meatballs Sheet Pan Dinner



**Serves 4    Prep 15 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

450ml ground chicken or turkey  
6 garlic cloves, chopped (optional)  
15g fresh chopped herbs (parsley, oregano, basil)  
2 tsp sweet paprika  
75g crumbled feta cheese  
15 ml olive oil  
1 lemon, juice & zest  
salt & black pepper

## Sides

4 potatoes  
1 courgette  
1 red pepper  
1 green pepper  
lemon juice & zest  
salt & pepper  
extra feta & fresh herbs to serve

1. In a large bowl mix all the meatball ingredients. Use a micro plane for the garlic & crumble up the feta well. Cover & rest in the fridge while you prepare everything else.
2. Preheat your oven to 200°C. Wash & chop the potatoes into 1-inch cubes. Wash the zucchini and cut them in 1/2-inch half-moons.
3. Season the veggies with oil, garlic powder, salt, pepper & lemon juice.
4. On a large sheet pan, add the potatoes & bake for 15-20 mins. Remove the meatball mixture from the fridge & form 1-inch balls. Work with wet hands for easy handling.
5. Remove the sheet pan from the oven & add the meatballs & the zucchini.
6. Continue baking at 200°C for 10-15 mins more or until the meatballs are cooked, reaching a temperature of 74°C. Garnish with feta cheese and fresh chopped herbs.
7. To make ahead, or for leftovers, make & store in an airtight container for up to 3 -5 days.
8. Reheat leftovers in a skillet on the stove with a splash of water until heated through, in the microwave, or on a sheet pan in the oven.