



French Onion Meatballs

Ingredients

- 2-3 tablespoons [Fustini's Herbs de Provence olive oil](#)
- 2 medium onions, thinly sliced
- 1 pound lean ground turkey
- 2 garlic cloves, minced
- 1 cup gruyere cheese, finely grated, plus more for topping
- 2 tablespoons parmesan, freshly grated
- 1/4 cup bread crumbs
- 1 tablespoon [Fustini's Tuscan Blend](#)
- 3 tablespoons fresh parsley
- salt and pepper to taste
- 1-2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1 1/2 cups chicken stock
- 1 teaspoon flour
- Sourdough bread, sliced and toasted for serving

Sharon's Hint

Adapted from "How Sweet Eats"

Directions

Step 1.

Heat a large oven-safe skillet over medium-low heat and add the Herbs de Provence olive oil. Stir in the onions with a big pinch of salt. Cook, stirring often, until the onions caramelize, about 30-40 minutes. Once the onions are golden and caramelly, transfer them to a plate.

Step 2.

Preheat the oven to 350 degrees. Take half of the cooled caramelized onions and chop them up a bit - so they mix easier in the meatball mixture. In a bowl, stir together the turkey, garlic, 1/2 cup gruyere, parmesan, bread crumbs, Tuscan Spice blend, parsley and salt and pepper. Add in the chopped caramelized onions. Mix until the meatballs are just combined - do not over mix. Using your hand to form the mixture into 1" meatballs.

Step 3.

Heat the same skillet over medium heat and add a drizzle of SELECT olive oil. Add the meatballs in a single layer and brown them on all sides - let them cook for 1 to 2 minutes before flipping. Once the meatballs are completely browned, fill a shaker cup with the stock and flour. Shake it for 30 seconds and pour the mixture into the skillet with the meatballs.

Step 4.

Top the meatballs with the remaining caramelized onion and gruyere cheese. Bake 20-25 minutes, or until cooked through (internal temp reads 165 degrees). Serve immediately on toasted sourdough bread.