

Spinach Cilantro Meatballs

2 pounds ground meat (beef, pork, chicken, turkey, bison)
½ of a medium onion, chopped fine
1 ½ tsp unrefined sea salt
1 tsp cumin powder
2 cups (packed) spinach, chopped
½ cup fresh cilantro, chopped fine
2 eggs, whipped

Preheat oven to 400°F and line with unbleached parchment paper. Combine all ingredients in a large bowl and mix well until fully combine. I use my hands here. Roll into small balls and place onto prepared baking sheet. Bake for 25 minutes, until meatballs are beginning to brown and cooked all the way through. Enjoy! To freeze: freeze meatballs in a single layer then place frozen meatballs in a airtight container.

Adapted from savorylotus.com