

Moroccan Turkey Meatball and Apricot Tagine

Yield: 8 Servings

Prep time: 25 minutes/ Cook time: 20 minutes

Ingredients	Amount
Butterball® Fully Cooked Turkey Meatballs	26 oz.
Extra virgin olive oil	¼ cup, divided
Onion, finely diced	12 oz.
Garlic, finely minced	1 oz.
Fennel, finely diced	8 oz.
Celery, finely diced	4 oz.
Paprika	4 tsp.
Turmeric	2 tsp.
Cumin, ground	1 Tbsp.
Ginger powder	½ tsp.
Cinnamon	½ tsp.
Salt	2 tsp.
Diced frozen apricots or peaches (or substitute peach puree)	10 oz.
Preserved lemon, finely diced	3 Tbsp.
Harissa	3-4 tsp., or as desired for spiciness
Turkey stock	20 oz.
Baby carrots	16 ea.
Baby bell peppers, multicolor	5 oz.
Dried apricots, cut in ½	4 oz.
Red onions, sliced	3 oz.
Parsley, dill, mint, cilantro combination, coarsely chopped	1 cup
Steamed couscous	to serve

Method

1. In a large deep pot, heat half of the extra virgin olive oil and sear the Butterball® Fully Cooked Turkey Meatballs until deep brown on all sides. Remove and reserve the meatballs. Depending on the size of the pot, this may need to be done in 2 batches.
2. Add the remaining olive oil to the pot. Turn the heat to medium, and add the onion, garlic, fennel, and celery, and sweat until translucent.
3. Add the spices and salt, stirring well.
4. Add the frozen apricots (or fruit puree if using), the preserved lemon, harissa and stock. Stir well, bring to a boil, add the carrots and simmer for 5 minutes.
5. Add the meatballs and peppers and simmer until the carrots are tender, and the meatballs are hot.
6. Add the dried apricots and red onion and simmer for an additional 2 minutes. Season to taste with salt, harissa and lemon juice if needed.
7. Stir in the chopped herbs and serve with steamed couscous.