



Start the party  
with our favourite

**HOLIDAY**

appetizers!



# TURKEY, CRANBERRY AND GOAT CHEESE PARTY BITES

SERVES: 30 PCS  
PREP TIME: 15 MINS  
COOK TIME: 20 MINS



## INGREDIENTS:

- 2 lbs ground turkey
- Salt and pepper to taste
- 1 tbsp garlic powder
- 1 package puff pastry
- 1 can whole cranberry sauce
- 140 gr goat cheese
- 1/4 cup mint, torn into small pieces

## DIRECTIONS:

1. In a non-stick pan or skillet, season ground turkey meat with salt, pepper and garlic powder. Sauté until lightly browned and cooked through, 6-8 minutes. Set aside to cool.
2. Roll out puff pastry and cut into 2-inch by 2-inch squares. Press into the bottom of a mini muffin tray. Use a fork to prick holes into the bottom part of the pastry to make your 'cup'. Cook according to package instructions until barely browned. Set aside to cool. Exact number of bites may vary according to how thin pastry is rolled.
3. Fill each pastry cup with ground turkey. Top with a dollop of cranberry sauce and goats cheese.
4. Broil on high for 1-2 minutes until cheese is softened.
5. Top with mint.
6. Serve immediately.

Here are some other turkey fillings to try:

Sweet and Spicy: Ground turkey + red pepper jelly + brie + jalapeno

Jerk: Ground turkey + jerk sauce + cubed pineapple + cilantro

Italian: Ground turkey + pesto + sundried tomato + mozzarella

Savoury: Ground turkey + mushrooms + onions + cheddar

## TIP:

These bites make a perfect starter for your parties or family get-togethers. Get a head start by making the first two steps ahead of time and store the pastry cups and cooked turkey for up to 2 days before you need them. You can easily whip up a double batch of cups and mix up your toppings to create different flavours.

# TURKEY FALAFEL BITES

SERVES: 36 PCS  
PREP TIME: 20 MINS  
COOK TIME: 10 MINS



## INGREDIENTS:

- 350 gr ground turkey
- 1 tsp olive oil
- 1/2 cup diced onion
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- Salt and pepper to taste
- 1 package (285 gr) falafel mix
- 1/2 cup store bought tzatziki
- 1/3 cup pomegranate seeds
- 1/3 cup unsalted pistachios
- 1 tbsp honey
- 36 appetizer skewers

## DIRECTIONS:

1. Heat olive oil in a medium size frying pan over medium heat.
2. Add onions and sauté for 2-4 minutes until softened and just beginning to brown.
3. Add ground turkey, paprika, garlic powder and salt and pepper to taste.
4. Cook an additional 7-10 minutes, until turkey is cooked through and no longer pink. Mix to break up any larger chunks. Set aside to cool.
5. Prepare falafel mix according to package directions.
6. Add turkey mixture and combine.
7. Form mixture into 1-inch balls.
8. Shallow fry or sauté in a non-stick frying pan.
9. Cook falafel balls until browned, 2 minutes per side.
10. Remove and let drain on paper towels until cooled.
11. To assemble, spread tzatziki across a large appetizer platter.
12. Dot with turkey falafel bites.
13. Top each bite with an appetizer skewer.
14. Sprinkle with pomegranate seeds, pistachio nuts and cilantro.
15. Drizzle with honey.
16. Serve!

### TIP:

You can make your turkey falafel bites up to 1 day ahead and refrigerate until needed. Feel free to serve with any or all of your favourite dips like hummus, baba ganoush or roasted red pepper dip.

HOW TO:

# TURKEY MARINARA MINI MMMEATBALLS

YOU WONT BELIEVE HOW QUICK AND EASY YOU CAN WHIP THESE UP!

## 3 STEPS:



**STEP 1:**  
SAUTE ONIONS AND GARLIC



**STEP 2:**  
COMBINE ALL INGREDIENTS



**STEP 3:**  
FORM AND BAKE



# TURKEY MARINARA MINI MMMEATBALLS

SERVES: 24 PCS  
PREP TIME: 20 MINS  
COOK TIME: 20 MINS



## INGREDIENTS:

- 2 lbs ground turkey
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 cup panko breadcrumbs
- 1/2 cup milk
- 2 eggs
- Salt and pepper to taste
- 2 tbsp chopped parsley
- 1/2 cup grated parmesan cheese
- 2 tbsp Worcestershire sauce
- 1/2 cup marinara sauce
- bunch fresh basil
- 1/2 cup parmesan flakes

## DIRECTIONS:

1. Sauté onions until softened and translucent, 5 minutes.
2. Add garlic and cook an additional 2 minutes. Remove mixture from heat and cool.
3. Add milk to the panko and let sit for 2-3 minutes until soaked in.
4. Combine turkey, onion-garlic mixture, panko mixture, eggs, salt, pepper, parsley, cheese and Worcestershire sauce. Do not over mix.
5. Use a small ice cream scoop to portion out meatballs. Roll portions between two moistened hands to create a round even shape.
6. Bake at 350°F(180°C) for 15-20 minutes until cooked through and no longer pink.
7. Brush with marinara sauce to keep the meatballs moist. Serve on a dollop of marinara or on a this slice of polenta, topped with parmesan flakes and fresh basil.

### TIP:

Get creative and serve up a mini meatball buffet with these different topping and flavour ideas.



## MAKE YOUR GUESTS A MINI MEATBALL BUFFET!

### TEX-MEX

GUACAMOLE • SALSA • CILANTRO



### BURGER-LICIOUS

PICKLES • CHEDDAR • KETCHUP



## MINI TURKEY MEATBALLS 4 WAYS



### SWEET AND SPICY

HONEY • MUSTARD • ALMONDS



### ROMA

CHERRY TOMATOES • BOCCONCINI • PESTO