



Easy Paleo Meatballs

Active Time: 15 minutes | **Total Time:** 45 minutes | **Serves:** 8

Nutrition Information Per Serving

260.3 calories, 5.09 g carbohydrate, 1.38 g fiber, 3.71 g NET carbs, 22.47 g protein, 16.52 g fat

Ingredients

- 2 cup(s) Thrive Market Organic Marinara Tomato Sauce
- 2 pound(s) grass-fed ground beef
- 4 clove(s) garlic, minced
- 2 Tbsp(s) chopped yellow onion
- 1 tsp sea salt
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 medium organic zucchini

Preparation

1. Preheat oven to 375 F.
2. Using a box grater, grate the zucchini on the finest grating side. Squeeze out the water using your hands or a kitchen towel. You want the zucchini to be as "dry" as possible.
3. In a medium bowl, add the zucchini, minced garlic and onion, sea salt, herbs and ground meat. Mix gently to thoroughly combine and incorporate ingredients.
4. Roll meat into balls roughly the size of golfballs and place in a baking dish. Cover with marinara and transfer to the oven.
5. Bake for 30-35 minutes or to an internal temperature of 160 F.
6. Serve.

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