



Mediterranean Meatball Salad



Entire recipe: 285 calories, 14g total fat (5g sat. fat), 737mg sodium, 19.5g carbs, 5.5g fiber, 7.5g sugars, 23.5g protein

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Prep: 15 minutes Cook: 5 minutes

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Ingredients

<u>Salad</u> 3 cups chopped lettuce 4 frozen precooked turkey meatballs 1/2 cup chopped seedless cucumber 1/3 cup chopped tomato 2 tbsp. crumbled feta cheese 2 tbsp. sliced Kalamata or black olives 2 tbsp. finely chopped red onion Optional topping: hummus

Dressing 3 tbsp. fat-free plain Greek yogurt 1/2 tsp. lemon juice 1/8 tsp. garlic powder 1/8 tsp. dried dill

Directions

Place lettuce in a large bowl.

Cook meatballs until hot, either in a skillet over medium heat or on a microwave-safe plate in the microwave. (See package for cook time.)

Add meatballs to the large bowl, along with remaining salad ingredients.

In a small bowl, combine dressing ingredients. Add 1 tsp. water, and mix until uniform.

Top salad with dressing, or serve it on the side.

MAKES 1 SERVING

HG Alternatives: If you don't feel like making the dressing, store-bought tzatziki is a terrific swap. Or just grab your favorite light dressing!

HG FYI: Not all precooked meatballs are gluten free, so read labels carefully if that's a concern.

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