Greek Meatballs with Squash "Noodles"

1/2 cup plain Greek yogurt

1/4 cup bread crumbs

3 Tablespoons fresh mint

3/4 teaspoon garlic salt

2 pound lean ground beef

2 (12 ounce) packages refrigerated zucchini spirals

2 cups grape tomatoes, halved

1 Tablespoon fresh oregano

1 Tablespoon olive oil

Combine yogurt, bread crumbs, mint and 1/2 t. garlic powder.

Add ground beef and mix well.

Shape into 16 meatballs and place on 1/2 of a foil lined 10x15" pan.

Combine squash, tomatoes, oregano and 1/4 t. garlic salt.  Drizzle with oil.

Place vegetables on other half of the sheet pan.

Bake 30 minutes at 375.

Transfer squash mixture to a platter.

Top with meatballs.

Sprinkle with pepper, feta or lemon juice prior to serving.