Skillet Turkey Meatballs

1 shredded zucchini

12 ounces ground turkey

1 onion, shredded

1/2 teaspoon oregano

1/4 teaspoon salt

1/4 teaspoon pepper

1 egg

1 Tablespoon oil

8 ounces sliced mushrooms

2 cloves garlic, minced

1 1/2 cups marinara sauce

1/4 cup water

1 cup mozzarella cheese

24 slices thin baguette

Place zucchini in paper towels and squeeze out excess moisture.

Stir together zucchini, turkey, onion, oregano, salt, pepper and egg.

Form into 24 meatballs.

Place on greased foil lined baking sheet.

Bake 12 minutes at 400.

Add oil to skillet and add mushrooms and garlic and cook 5 minutes.

Stir in marinara and 1/4 cup water. Simmer 5 minutes.

Add meatballs and coat with sauce.

Sprinkle with cheese and place under broiler for melted and bubbly.

Serve with baguettes.