Turkey Meatball Subs

8 ounces ground turkey breast

1/4 cup parsley

3 Tablespoons panko

1 teaspoon lemon zest

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/4 teaspoon salt

1 egg

1 teaspoon olive oil

1 cup marinara sauce

1/4 cup water

3 garlic cloves, minced

2 baguettes

4 slices provolone cheese

Combine turkey, parsley, panko, lemon zest, onion powder, garlic powder, salt, egg, garlic and olive oil.

Divide mixture into 24 pieces and place on a greased rack on top of a foil lined baking sheet.

Bake 10 minutes at 400.

Transfer meatballs to a saucepan with sauce and water. Cook 10-15 minutes.

Slice baguettes into subs sized pieces.

Place 3-4 meatballs on each roll. Top with provolone cheese and place back in the oven until cheese melts.