Cheesy Turkey Meatball Skillet

1 pound 93% lean ground beef

12 ounces sweet Italian sausage, casing removed

1/2 cup whole wheat panko

1/4 cup chopped fresh parsley

2 Tablespoons grated Pecorino Romano cheese

1/2 teaspoon basil

1/2 teaspoon oregano

2 garlic cloves, grated

Sauce:

1 Tablespoon olive oil

2 garlic cloves, smashed

28 ounce can crushed tomatoes

3/4 cup fresh mozzarella cheese

Combine turkey, sausage, panko, parsley, pecorino, seasoning, salt and garlic.

Form into 18 meatballs.

Brown meatballs in skillet coated with cooking spray. (2 min. on each side)

Remove meatballs from skillet and add oil and smashed garlic to pan. Cook 2 min.

Add tomatoes and return meatballs to skillet.

Cover and simmer until cooked through.

Uncover and add mozzarella. Cover and cook until melted.

Garnish with chopped parsley.