

Loaded Nacho Meatballs

4-5 servings

MEATBALLS:

- 1lb. ground beef (80/20)
- 1 egg
- ¼ cup almond flour
- ½ tsp salt
- ¼ tsp ground black pepper
- ½ cup sharp cheddar shredded
- 1 tsp ground cumin
- 1 tsp garlic powder
- 3 Tbsp prepared salsa (sugar free)
- 1 Tbsp pickled jalapenos, chopped

TOPPING:

- ¼ cup prepared salsa (sugar free)
- ¼ cup sharp cheddar shredded
- 16 pickled jalapeno slices
- 2 Tbsp sour cream



DIRECTIONS

1. To make the meatballs: Combine all of the meatball ingredients in a medium bowl and mix thoroughly, Form into 16 meatballs. Saute in a large nonstick pan until golden brown and cooked through - about 3 - 4 minutes per side. Remove and set aside.
2. To Serve: Arrange the meatballs on an ovenproof dish. Top with about 1 tsp salsa, and 1 tsp shredded cheddar each. Place under the broiler for about one minute or until the cheese is melted. Remove from the oven, top each meatball with a dab of sour cream and a slice of pickled jalapeno.