

Mushroom Madeira Meatballs

This is the quickest and simplest recipe! One of Trader Joe's Originals.

- 2 packages of Trader Joe's Meatless or Turkey Meatballs
- 1 container of Portobello Mushroom Soup (Imagine 32 oz, base is soymilk)
- 1 cup of sour cream or Greek yogurt (non-dairy)
- 2 large tbsp of Madeira wine, or whatever you have around
- Dill, salt and pepper to taste
- Add 1-2 packages of Organic Baby Spinach or Swiss Chard 5 minutes prior to serving

Cook meatballs in a little oil for 2-3 minutes. Put the sour cream or yogurt in a bowl and whisk in the soup a little at a time. Add to the meatballs. Add seasoning. Simmer until meatballs are warm all the way through. Just prior to serving add in 1-2 bags of baby spinach or Swiss chard, blend until wilted. Serve over whole grain noodles or brown rice.