

**Family-Style Meatball Fondue** (Appetizers)

1 small zucchini, shredded  
1 lb. ground turkey  
1/2 cup onion, finely diced  
1 egg  
1 Tbsp. olive oil  
8 oz. mushrooms, finely diced  
2 to 3 Tbsp. Halladay's Garlic Tomato Basil Seasoning  
2 cups marinara sauce added to 1/4 cup water  
1 cup mozzarella, shredded  
Baguette or bread of choice, thinly sliced and toasted

Preheat oven to 400°F. Combine first 7 ingredients; form into small meatballs and arrange on a baking sheet. Bake until fully cooked, about 12 minutes. Meanwhile, simmer marinara sauce over medium heat for 5 minutes. Add meatballs to a casserole dish; top with sauce and cheese. Broil until cheese is hot and bubbly. Serve with bread.