

## **Beef Suya Meatballs with Roasted Winter Vegetables**

**4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 30 minutes**

Peeler Ranch Ground Beef, thawed  
Gundermann Acres or Fruitful Hill Farm Carrots, washed, stem end trimmed, peeled (optional)  
Johnson's Backyard Garden Turnips, washed and peeled, stem end trimmed  
Fruitful Hill Farm Collard Greens, washed  
Farmhouse Kitchen Suya Spice  
Farmhouse Kitchen Lemon Aioli  
Sea salt and fresh cracked black Pepper  
Olive or vegetable oil

Preheat oven to 425°F degrees.

**STEP 1** While the oven is preheating, chop carrots on the diagonal into approximately 1/2" thick pieces and add to a large foil-lined baking sheet. Chop the turnips into approximately 1/2" thick cubes and add to the baking sheet with carrots. Drizzle the carrots and turnips with 1-2 tbsp. oil and 1 tsp. salt and pepper. Toss to coat, spread out in an even layer, and set aside.

**STEP 2** Add the ground beef and suya spice to a bowl. Combine with your hands to evenly distribute the spice amongst the meat. Form 20-24 small meatballs, about the size of a ping pong ball. Set the meatballs on the baking sheet amongst the carrots and turnips. Space the meatballs about 2" apart.

**STEP 3** Roast the meatballs and vegetables for 12 minutes and then flip the vegetables over for even cooking. Continue roasting for an additional 12 minutes or until the meatballs have reached an internal temperature of 165°F. The carrots and turnips should soften, but not become mushy.

**STEP 4** While the meatballs and vegetables are roasting, place a large saute pan over medium-high heat. As the pan heats, remove the large ribs from the collard greens. Roughly chop the leaves into approximately 1" pieces. When the pan is hot, add 1-2 tbsp. oil, followed by the collard greens. Saute until bright green and wilted, about 4 minutes. Season with 1/2 tsp. salt and pepper, and saute for an additional 2-3 minutes. If you prefer a softer texture, add 2-3 tbsp. of water to the collard greens and cover with a lid. Simmer until desired texture is reached.

**STEP 5** Add the suya meatballs, roasted vegetables, and sauteed collard greens to the serving plates. Serve with lemon aioli. Enjoy!