

MOROCCAN MEATBALLS

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Directions Completely thaw in refrigerator. Preheat oven to 450°F/230°C. In an ovenproof skillet, heat 1 to 2 tablespoons olive oil over medium heat. Cook meatballs until browned on all sides, 8 to 10 minutes. Place skillet in oven and bake for 10 to 15 minutes, or until an instant-read thermometer inserted into thickest part reads 160°F/70°C.

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