



Meatball stew: slow cooker

Servings: **4 servings**

Ingredients

1 can (10 3/4 oz) condensed cr of mushroom soup with roasted garlic

1/2 C beef broth

4 large red potatoes, unpeeled, cut in 1 in chunks

1 1/2 C baby carrots

Meatballs:

1 lb lean ground beef

1/2 C grated parm cheese

1/3 C seasoned dried bread crumbs

1 large egg

2 Tbs chopped fresh parsley

1/2 tsp each salt and pepper

Directions

Stir soup and broth in a 3 qt or larger slow cooker until blended. Stir in potatoes and carrots. Mix meatball ingredients in a bowl with hand or a wooden spoon until combined. Form into 1 1/2 in balls. Place on vege mixture.

Cover and cook on low for 7-9 hours until meatballs are cooked through and veges are tender.

Transfer meatballs and veges to a platter with slotted spoon. Whisk sauce until smooth and pour over meatballs and veges.

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