

The Easiest Swedish Meatballs You'll Ever Make (And Everyone Will Want Seconds)

It's a one-pot (almost) miracle:



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5 mins

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INGREDIENTS

- 2 cans cream of mushroom soup (10.5 oz each)
- 2 cans of beef broth (use the empty soup cans for measuring)
- 1 packet dry onion soup mix
- 2 bags frozen meatballs (about 32 oz total)
- 1 (16 oz) container sour cream
- 1 package egg noodles (12-16 oz)

DIRECTIONS

- 1. Build the Base:** I start by emptying both cans of cream of mushroom soup into the crockpot. Then, I fill each empty can with beef broth and pour it in - this not only stretches the sauce but also brings in that meaty depth. Once the onion soup mix is added, I give everything a good stir until it's smooth and well blended.
- 2. Add the Meatballs:** Next, I toss in the frozen meatballs. No thawing needed - just straight from the bag. I stir gently so they're well coated with the sauce, then cover the crockpot and set it to cook on low for about 5 to 6 hours. By the end, the meatballs are juicy and infused with all that flavor.
- 3. Stir in the Sour Cream:** About 20 minutes before I'm ready to serve, I stir in the sour cream. This is what gives the sauce that signature creaminess and tang. I make sure it's fully blended in and then let it warm through while I cook the noodles.
- 4. Cook and Combine the Noodles:** I bring a large pot of salted water to a boil and cook the egg noodles according to the package instructions. Once they're al dente, I drain them and add them straight into the crockpot. A quick stir, and everything comes together - saucy, comforting, and ready to devour.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-easiest-swedish-meatballs-youll-ever-make-and-everyone-will-want-seconds/>