

Crock Pot Swedish Meatballs: Creamy, Savory, and So Simple

Few dishes say "comfort food" more than a plate of



TIME
30 min

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INGREDIENTS

1 bag (26 oz) frozen homestyle meatballs

2 cups beef broth

1 packet brown gravy mix

1 packet onion soup mix

1 cup sour cream

½ cup heavy cream

Salt & pepper, to taste

Fresh parsley, optional for garnish

Egg noodles or mashed potatoes, for serving

Ingredient Notes & Swaps:

Meatballs: Homestyle (not Italian-style) works best. You can also use turkey or chicken meatballs for a lighter twist.

Broth Base: Low sodium beef broth gives you more control over seasoning.

Sour Cream + Heavy Cream: This combo creates a perfectly tangy and smooth sauce. Greek yogurt can be subbed in a pinch.

Want from-scratch meatballs? Use homemade, but brown them before adding to the crock pot.

Instructions:

Make the Sauce Base: In a bowl, whisk together beef broth, brown gravy mix, and onion soup mix until smooth and combined.

Add to Crock Pot: Place frozen meatballs in the crock pot. Pour the sauce mixture over the top.

Slow Cook: Cover and cook on low for 6-7 hours or

high for 3-4 hours, until meatballs are hot and tender.

Stir in Creaminess About 20-30 minutes before serving, stir in the sour cream and heavy cream. Taste and adjust salt and pepper as needed.

Serve & Enjoy Spoon meatballs and sauce over warm egg noodles or mashed potatoes. Garnish with chopped parsley if desired.

Tips for Success:

No curdling! Be sure to add the sour cream and heavy cream only at the end.

Want a thicker sauce? Stir in a cornstarch slurry (1 tbsp cornstarch + 1 tbsp water) before adding the cream.

Serve family-style in a big bowl-it's just that kind of cozy meal.

Serving Suggestions & Pairings:

Egg noodles, buttered and lightly salted

Mashed potatoes, for a creamy-on-creamy comfort moment

Roasted green beans, carrots, or peas for a pop of color

Want a full comfort food spread? Pair it with [This Dorito Casserole](#) or [These Easy Turkey Wings](#) for a potluck-worthy table

For dessert, try [This Big Family Banana Pudding](#) or [These Chocolate Chip Cookie Bites](#)

Feeling brunchy? Serve alongside [This One-Pan Breakfast Bake](#) for a cozy weekend feast

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days

Freezer: Freeze meatballs and sauce (without noodles) for up to 2 months

Reheat: Gently on the stove or in the microwave-add a splash of broth or cream if needed to loosen the sauce

DIRECTIONS

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2. **Add to : Crock Pot** Place frozen meatballs in the crock pot. Pour the sauce mixture over the top.
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19. More Recipes You'll Love: This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
20. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
21. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
22. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
23. This : One-Pan Breakfast Bake Will Make You Skip
24. Final Thoughts: These Crock Pot Swedish Meatballs are everything we want in a dinner: simple, comforting, creamy, and endlessly satisfying. Whether you're making a weeknight meal or prepping for guests, this recipe guarantees clean plates and full hearts.
25. Try it out and let me know how it turns out! Tag @ChefManiac to share your cozy slow-cooker masterpiece.

SWAPS & NOTES

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