

## Easy Homemade Meatballs in a Dijon Mushroom Cream Sauce

Homemade Meatballs with Creamy Mushroom Sauce



**TIME**  
**8 min**

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### INGREDIENTS

For the Meatballs:

500 g (about 1 lb) ground meat (beef or a beef-pork blend)

1 small onion, finely chopped

2 garlic cloves, minced

1 egg

50 g (about 1/2 cup) breadcrumbs

1 tsp paprika

Salt and black pepper, to taste

Olive oil, for cooking

For the Creamy Mushroom Sauce:

250 g (8 oz) white mushrooms, sliced

1 shallot, finely chopped

200 ml (3/4 cup) crème fraîche or heavy cream

100 ml (1/3 cup + 1 tbsp) chicken broth

1 tbsp Dijon mustard

Fresh parsley, chopped

Butter, for sautéing

### DIRECTIONS

- 1.** Make the Meatballs: In a large bowl, combine ground meat, onion, garlic, egg, breadcrumbs, paprika, salt, and pepper. Mix well with your hands or a spoon until fully combined.
- 2.** Form and Cook: Shape the mixture into meatballs, about the size of a golf ball. Heat olive oil in a large skillet over medium heat. Cook the meatballs in batches, turning them to brown on all sides until fully cooked through. Remove and set aside.
- 3.** Sauté the Aromatics: In the same skillet, add a knob of butter and sauté the shallot until translucent.
- 4.** Cook the Mushrooms: Add the mushrooms to the skillet. Cook until golden brown and the moisture has evaporated-about 6-8 minutes.
- 5.** Deglaze and Simmer: Pour in the chicken broth, scraping up the browned bits from the pan. Let it reduce by half.
- 6.** Make it Creamy: Stir in the crème fraîche and Dijon mustard. Let it simmer until thickened, about 5 minutes. Season with salt and pepper.
- 7.** Combine: Return the meatballs to the skillet, spooning sauce over them. Let everything cook together for 5-7 minutes so the flavors meld.

### SWAPS & NOTES

**Meat** : Swap beef/pork with ground turkey or chicken for a leaner option.

**Breadcrumbs** : Use panko, gluten-free breadcrumbs, or even crushed crackers.

**Cream** : Heavy cream or sour cream works well if you don't have crème fraîche.

**Broth** : Veggie broth can replace chicken broth for a vegetarian sauce base.

## TIPS FOR SUCCESS

Don't overmix the meatball mixture to keep them tender.

Brown the meatballs well to add extra flavor to both the meat and the sauce.

Use a large skillet to avoid crowding and allow for even browning.

Make ahead : You can prep the meatballs a day before and refrigerate or freeze them.

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

Original recipe: <https://chefmaniac.com/easy-homemade-meatballs-in-a-dijon-mushroom-cream-sauce/>