

Easy French Onion Meatballs - A Cozy Slow Cooker Favorite

Slow Cooker French Onion Meatballs



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 1 lb ground beef
- 1 packet French onion soup mix
- $\frac{1}{2}$ cup breadcrumbs
- $\frac{1}{4}$ cup milk
- 1 egg
- $\frac{1}{2}$ cup grated Parmesan cheese
- 2 tbsp olive oil
- 2 large onions, thinly sliced
- 2 cups beef broth
- 1 tbsp Worcestershire sauce
- Salt and pepper, to taste
- Fresh thyme, for garnish

DIRECTIONS

- 1.** Prepare the Meatballs: In a large bowl, mix together ground beef, soup mix, breadcrumbs, milk, egg, and Parmesan. Form into uniform meatballs (about 1 $\frac{1}{2}$ -inch size).
- 2.** Brown the Meatballs: Heat olive oil in a skillet over medium heat. Sear meatballs until browned on all sides (no need to fully cook through). Transfer to your slow cooker.
- 3.** Caramelize the Onions: Using the same skillet, add the sliced onions. Cook over medium heat for 10-15 minutes, stirring occasionally, until golden brown and fragrant. Layer them over the meatballs in the slow cooker.
- 4.** Build the Gravy: Whisk together beef broth and Worcestershire sauce in a bowl. Pour the mixture over the meatballs and onions.
- 5.** Let It Slow Cook: Cover and cook:
- 6.** On LOW for 6-8 hours
- 7.** Or on HIGH for 3-4 hours
- 8.** Season with salt and pepper to taste before serving.
- 9.** Garnish and Serve: Sprinkle with fresh thyme and serve hot!

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

Original recipe: <https://chefmaniac.com/easy-french-onion-meatballs-a-cozy-slow-cooker-favorite/>