

Crock Pot French Onion Meatballs: The Ultimate Cheesy Comfort Dinner

Crock Pot French Onion Beef Meatballs



TIME
15 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 1.5 lbs ground beef
- 1 cup breadcrumbs
- 1 egg
- 1 packet French onion soup mix
- 2 cups beef broth
- 1 large onion, thinly sliced
- 1 tbsp Worcestershire sauce
- 1 cup shredded mozzarella cheese
- 1 cup shredded Swiss or Gruyère cheese
- Fresh parsley, chopped, for garnish

DIRECTIONS

1. Make the Meatballs: In a mixing bowl, combine:
2. Ground beef
3. Breadcrumbs
4. Egg
5. Half of the : French onion soup mix
6. Mix until just combined, then form into 1½-inch meatballs.
7. Layer the Crock Pot: Spread the sliced onions on the bottom of the crock pot. Place the meatballs gently on top in a single layer.
8. Make the Broth Mixture: In a bowl, whisk together:
9. 2 cups beef broth
10. 1 tbsp Worcestershire sauce
11. Remaining soup mix
12. Pour this mixture over the meatballs and onions.
13. Cook: Cover and cook on:
14. LOW for 4-5 hours, or
15. HIGH for 2-3 hours
16. You'll know they're ready when the onions are soft and the meatballs are fully cooked.
17. Cheese It Up: In the last 15 minutes, sprinkle shredded mozzarella and Swiss or Gruyère cheese over the meatballs. Cover again and let the cheese melt to gooey perfection.
18. Serve: Top with fresh chopped parsley and serve hot!

SWAPS & NOTES

as Cajun chicken sausage gumbo or easy turkey wings, with that special French onion twist.

TIPS FOR SUCCESS

Use lean ground beef to avoid greasy broth.

Slice the onions thinly so they melt into the broth.

Let it sit covered after adding cheese to trap heat and help melt evenly.

For extra indulgence, toast some baguette slices with melted cheese and serve on the side.

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

Original recipe: <https://chefmaniac.com/crock-pot-french-onion-meatballs-the-ultimate-cheesy-comfort-dinner/>