

Slow Cooker Salisbury Steak Meatballs: Comfort Food Made Easy

If you're on the hunt for an easy, comforting, and downright delicious dinner, these



TIME
3-5 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
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INGREDIENTS

- 1 bag (24 oz) frozen meatballs
- 1 packet onion soup mix
- 1 can (10.5 oz) beef broth
- 1 can (10.5 oz) cream of mushroom soup
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon olive oil (optional, for browning)
- Fresh parsley (for garnish, optional)

Instructions:

Prepare the SauceIn a large mixing bowl, whisk together the onion soup mix, beef broth, cream of mushroom soup, Worcestershire sauce, garlic powder, and onion powder until smooth.

Brown the Meatballs (Optional)Heat olive oil in a large skillet over medium heat. Add the frozen meatballs and brown them for 3-5 minutes, turning occasionally. While optional, this step enhances the flavor.

Transfer to Slow CookerPlace the browned (or unbrowned) meatballs into your slow cooker. Pour the prepared sauce over the meatballs, ensuring they're evenly coated.

Slow CookCover the slow cooker and cook on low for 4-6 hours or high for 2-3 hours until the meatballs are heated through and the sauce has thickened.

Serve and GarnishServe the meatballs over mashed potatoes, rice, or noodles. Sprinkle with fresh

parsley for an optional garnish.

Pro Tips for Perfect Meatballs:

Enhance the Flavor: Browning the meatballs adds a caramelized layer of flavor.

Thicker Sauce: If the sauce is too thin, remove the slow cooker lid for the last 30 minutes to let it thicken.

Add Veggies: Throw in sliced mushrooms or onions for extra texture and flavor.

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6. **Pro Tips for Perfect Meatballs:: Enhance the Flavor:** Browning the meatballs adds a caramelized layer of flavor.
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8. **Add : Veggies:** Throw in sliced mushrooms or onions for extra texture and flavor.
9. **These : Slow Cooker Salisbury Steak Meatballs** are a hit with the whole family, making them a must-have in your recipe rotation. Whether you're serving them for dinner or meal-prepping for the week, they're as

versatile as they are delicious.

10. Check out the original recipe on I : Wuv Cooking for even more inspiration. Let me know how they turned out for you in the comments below, and don't forget to share this recipe with someone who loves comfort food as much as you do!

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

Original recipe: <https://chefmaniac.com/slow-cooker-salisbury-steak-meatballs-comfort-food-made-easy/>