



SWEDISH MEATBALLS



2 C low-sodium beef broth



10.75-oz can condensed cream of mushroom soup



1-oz envelope onion soup mix



40 fully-cooked frozen meatballs



$\frac{2}{3}$ C sour cream



$\frac{1}{2}$ t dried parsley flakes



16-oz pkg egg noodles, cooked



slow cooker, sprayed with cooking spray

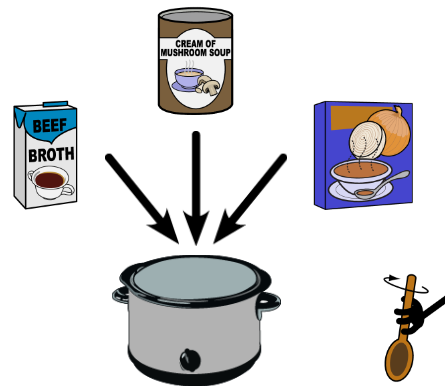


large spoon

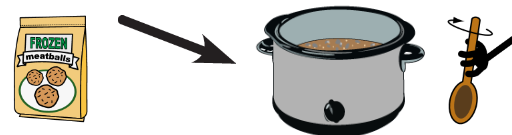


NOTE: Always consider student food allergies when preparing recipes.

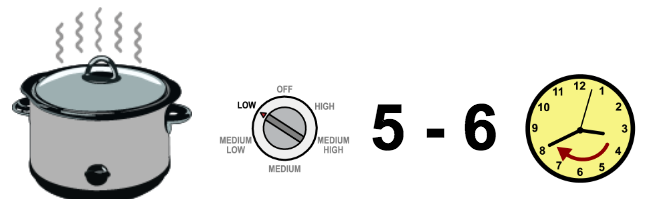
1. Put broth, canned soup and soup mix into slow cooker. Stir.



2. Put meatballs into slow cooker. Stir.



3. Cook on low 5 – 6 hours.

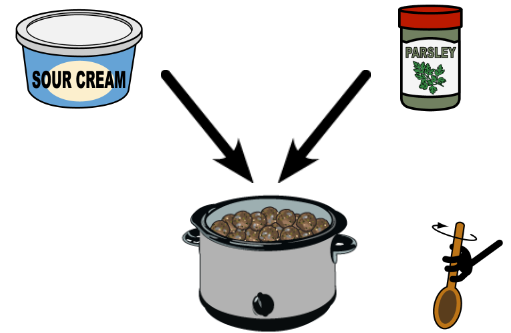




recipe page



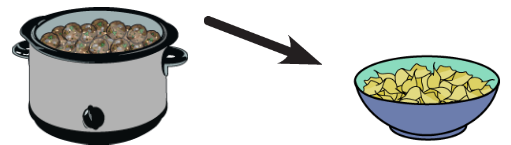
- Put sour cream and parsley into slow cooker. Stir.



- Cook until warmed through.



- Serve meatballs over noodles.



- Eat.

