

## SWEDISH MEATBALLS IN MUSHROOM SAUCE



Total Time  
**20 MIN.**

Serving Size  
**3 X 1OZ (30 G) MEATBALLS**

Difficulty  
**EASY**

Featured Product: Campbell's® Condensed Cream of Mushroom soup, code #01266

Yields  
**24**

### INGREDIENTS

|  | WEIGHT      | MEASURE      |
|--|-------------|--------------|
| Beef meatballs, 1 oz, pre-cooked                   | 4.5 lbs     | 2 kg         |
| <i>Campbell's</i> Condensed Cream of mushroom soup | 1 48 oz can | 1 1.36 L can |
| Milk, 2%   | 5 cups      | 1 L          |
| Sour cream   | 1 cup       | 250 mL       |
| Green onion, chopped                               | 6           | 6            |
| Garlic, minced                                     | 2 tbsp      | 30 mL        |
| Worcestershire sauce                               | 1 tbsp      | 15 mL        |
| Black Pepper                                       | 1 tbsp      | 15 mL        |

### INSTRUCTIONS

1. Heat pre-cooked meatballs in oven according to package directions until they are slightly browned. Pour off any excess fat. Transfer to large stock pot.
2. In a bowl, combine the condensed mushroom soup, milk, sour cream, green onions, minced garlic, Worcestershire sauce and black pepper.
3. Add sauce mixture to the stock pot and bring to a simmer. Reduce the heat to medium-low and cook until the sauce is heated through and thickens, approximately 15 minutes.
4. Heat to an internal temperature of 160°F(70°C) or higher. Hold hot at 140°F (60°C) or higher for service.



#### Tip

Serve over rice or mashed potatoes and complementary vegetables.