

Swedish Meatballs in Velvety French Onion Sauce

TOTAL TIME
60 min

SERVINGS
15 to 20



Savoury Swedish meatballs in a rich and creamy French onion sauce with Dijon, sour cream, and fresh tarragon. Cozy, comforting, and full of flavour.

MADE WITH

Campbell's Signature French Onion
SIGNATURE SOUPS CASE CODE 08171

Ingredients

Meatballs	
100 g	Panko breadcrumbs
284 mL	Milk
1.81 kg	Lean ground beef
907 g	Ground pork
25 g	Parmesan cheese, grated
6 g	Parsley, chopped
26 g	Brown sugar, packed
12 g	Garlic, minced
7 g	Dried oregano
1.5 - 2.25 g	Ground allspice
1.5 - 2.25 g	Nutmeg, ground
6 g	Salt
4	Eggs, lightly beaten
Creamy French Onion Sauce	
1 tub (1.81 kg)	Signature French Onion
1.2 kg	Water
30 g	Dijon mustard
500 mL	35% cream
980 g	14% sour cream
9 - 11 g	Tarragon, fresh, chopped

Directions

- 1 In a small bowl, combine milk and panko and set aside.
- 2 In a large bowl, combine remaining meatball ingredients; add soaked panko and mix just to combine. Do not overmix!
- 3 Preheat oven to 350°F.
- 4 Roll meat mixture into 1" meatballs and place on well-oiled tray.
- 5 Bake for 8-10 minutes; turn meatballs and bake for another 8-10 minutes or until fully cooked and starting to brown.
- 6 In a large pot, whisk together, onion soup, water and Dijon. Bring to a simmer over medium heat. Temper cream with a cup of warm soup and whisk back into the pot. Temper sour cream by whisking 2-3 cups of soup, one at a time into sour cream. Add sour cream mixture back to pot and whisk to combine. Bring to a simmer and add meatballs. Add in tarragon; stir and serve over cooked broad egg noodles or rice!