Swedish Meatballs in Velvety French Onion Sauce

Campbell's Foodservice

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 SOUPS **Signature French Onion**
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!

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