Meatball Soup (Slow Cooker)

Barbara C. Jones Easy Slow Cooker Cookbook

Servings: 4

1 package (32 ounce) frozen meatballs 2 cans (15 ounce ea) stewed tomatoes 3 large potatoes, peeled and diced 4 carrots, peeled and sliced 2 medium onions, chopped 2 cans (14 ounce ea) beef broth 2 tablespoons cornstarch salt (to taste) pepper (to taste) In a sprayed six-quart slow cooker, combine the meatballs, tomatoes, potatoes, carrots, onion, beef broth, salt and pepper. Add one cup of water. Cover.

Cook on LOW for five to six hours.

Turn the heat to HIGH. In a bowl, combine the cornstarch with 1/4 cup of water. Pour into the slow cooker.

Cook an additional 10 to 15 minutes or until slightly thick.



Per Serving (excluding unknown items): 205 Calories; trace Fat (2.0% calories from fat); 10g Protein; 43g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 705mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 4 Vegetable.

