



Meatballs and Sauce



Gluten Free



Popular

READY IN



545 min.

SERVINGS



20

CALORIES



353 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 10.8 ounce cream of mushroom soup canned
- ☐ 5 pounds meatballs italian
- ☐ 2 cups cup heavy whipping cream sour
- ☐ 0.8 cup water

Equipment

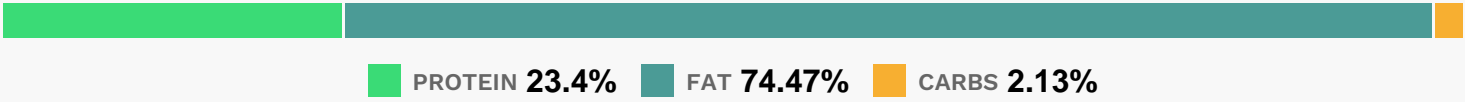
- ☐ slow cooker

Directions

- ☐
- Combine meatballs, mushroom soup, water, and sour cream. Cover and refrigerate overnight so that the meatballs can absorb the flavors.

☐☐

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:11.670869475797%

Nutrients (% of daily need)

Calories: 353.07kcal (17.65%), Fat: 28.86g (44.4%), Saturated Fat: 11.43g (71.44%), Carbohydrates: 1.86g (0.62%), Net Carbohydrates: 1.83g (0.66%), Sugar: 0.78g (0.87%), Cholesterol: 95.98mg (31.99%), Sodium: 179.11mg (7.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 20.4g (40.81%), Vitamin B1: 0.84mg (55.85%), Selenium: 28.75µg (41.07%), Vitamin B3: 5.08mg (25.39%), Vitamin B6: 0.45mg (22.49%), Phosphorus: 220.35mg (22.03%), Vitamin B2: 0.31mg (18.49%), Zinc: 2.74mg (18.26%), Vitamin B12: 0.87µg (14.44%), Potassium: 373.4mg (10.67%), Vitamin B5: 0.86mg (8.64%), Magnesium: 25mg (6.25%), Iron: 1.12mg (6.23%), Copper: 0.09mg (4.35%), Calcium: 39.98mg (4%), Vitamin A: 151.23IU (3.02%), Manganese: 0.06mg (2.98%), Folate: 8.12µg (2.03%), Vitamin C: 1mg (1.21%)