

## 5 Layer Meatball Casserole



### Prep:

5 minutes

### Total:

50 minutes

### Sirve:

10 - 12 servings

### Pieza:

6 Qt. Tureen Plus (Limited Edition) Complete Gourmet Collection  
Saladmaster Food Processor

Valora: ★★★★★☆

### Contribuido por:

Brenna Patton

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### Descripción de la Receta:

"Saladmaster's Stuff" is famously known throughout the Saladmaster family and community of owners. This recipe takes it back to the basics of home cooking with potatoes, meat and more veggies. Give it a try, it won't disappoint!

20 oz  
frozen beef meatballs  
1 medium  
yellow onion, diced, use Cone #3  
2 large  
potatoes, diced, use Cone #3  
3 medium  
carrots, diced, use Cone #3  
1/3 head  
green cabbage, shredded, use Cone #3  
2 cans 10.5 oz each  
cream of chicken soup  
12 oz  
cheddar cheese, shredded use Cone #1 or #2  
salt & pepper to taste

### Preparación :

1. Place half of the meatballs in the bottom of the 6 Qt. Tureen Plus.
2. Add half of the onion over the meatballs.
3. Add half of the potato over the onion spread out evenly.
4. Season with pepper and repeat the layers of meatballs, onion and potato.
5. Add the cabbage over the top of the layers and add the

- cream of chicken soup over the cabbage.
6. For the final layer, sprinkle with cheese evenly across the top. Cover and turn heat to medium and cook for 40 minutes.
  7. Remove from heat and let stand for 5 minutes. Serve and enjoy!
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