

5 Layer Meatball Casserole



Prep:

5 minutes

Total:

50 minutes

Makes:

10 - 12 servings

Utensil:

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

Rate Recipe:

Select rating Give 5 Layer Meatball Casserole 1/5 Give 5 Layer
Meatball Casserole 2/5 Give 5 Layer Meatball Casserole 3/5
Give 5 Layer Meatball Casserole 4/5 Give 5 Layer Meatball
Casserole 5/5

Contributed By:

Brenna Patton
[Write a Review](#)

Recipe Description:

"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

Directions:

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!