

Crock Pot Cheese-Stuffed Meatballs



Already looking good!

While on vacation over the holidays, we stayed at the Happy Pelican, a wonderful beach house on the North Carolina coast. I love the delight of staying somewhere with a fully-stocked kitchen AND a beautiful view. My sister-in-law and I figured out a week's worth of menus, split the to do list, and prepped easy meals to enjoy that required minimal kitchen time and maximum beach time. It was so much easier to dine all together at the house instead of trying to coordinate eating out!



Cheese-Stuffed Meatball Sub, broiled to perfection!

But with eight healthy appetites to satisfy, we needed to cook mass quantity. By the end of the week, we were down to hamburger meat, string cheese and a few wrinkly vegetables. Easy enough! Just what I needed for these cheese-stuffed meatballs. It takes a little more handy work than our normal crock pot meals, but it was delicious! The kids loved the meatballs and the adults enjoyed meatball subs broiled to a crusty perfection.



Forget the bun and just enjoy the cheese-stuffed meatballs!

If you go on vacation and the house isn't well-equipped with small kitchen appliances, I highly suggest bringing your crock pot along. Enjoy!

Crock Pot Cheese-Stuffed Meatballs

Serves 8-10

2 lbs ground beef

2 eggs

1 c. panko bread crumbs

1/2 c. shredded parmesan

1 c. shredded carrots

2 T. Fresh parsley, chopped

1/2 sweet onion, diced

1 32 oz. jar spaghetti sauce

6 individually-wrapped string cheese

4 cups shredded mozzarella cheese

8 hoagie buns

Unwrap the string cheese and cut each log into 5 pieces (30 pieces total). Set the cheese aside. You are going to make approx. 30 meatballs. Mix together the meat, carrots, onion, eggs, parsley, parmesan, and panko. The mixture should not be liquidy. If it is, add a little more bread crumbs. Eggs are not always the same size (did you know that?!). Take about a golf-ball sized portion and roll into a ball. Flatten it between your palms. Place a cut piece of string cheese in the middle of the patty and then carefully form the ball back around the cheese. You want the cheese to be completely surrounded by the meatball mixture. Place it in the crock pot and repeat 29 more times, approximately, or until the meat mixture is gone.

Wash your hands. Don't be gross.

Pour the jar of spaghetti sauce across all of the meatballs

and then cook on high for 3-4 hours or on low for 6 hours. Your sauce will be a little more watery when it's done because of all of the juices escaping the meat and veggies. These meatballs are now ready to serve.

If you want to make meatball subs, put 3-4 meatballs in each hoagie bun, cover with some shredded cheese and place on a cookie sheet. Broil in the oven until the cheese is melted and starting to brown, but not burnt. That would be gross.

Cooked meatballs will fill refrigerate well and freeze well, but be careful reheating as the cheese may ooze out. It will all still taste delicious, it just might not be as pretty.

[Crock Pot Vegetarian Lasagna](#)

I love lasagna! Anytime you can combine everything into one dish and it hits pretty much every food group, then I'm a happy girl. But oven-baked lasagna takes way too much work... all the boiling and layering and smoothing and baking and spilling, then oven cleaning... I would rather just order lasagna from a nice little Italian restaurant than go through this whole charade.



This one-pot dinner is a great meat-free option that leaves you full and satisfied.

So after doing a little research, I've figured out that crock pot lasagna is very doable. Not only can you assemble it in the pot, but I am convinced that most of the cooking should take place in the pot, too. This dish is easy to cook, doesn't take more than an afternoon to finish and you can even freeze the leftovers for another night. That is, if there are any leftovers!

I hope you enjoy this take on one of my favorites. Enjoy!

1 12 oz. box of lasagna noodles, uncooked

1 15 oz. container ricotta cheese

2 c. shredded mozzarella cheese

1 24 oz. container chunky spaghetti sauce

2 zucchinis, sliced thick

2 c. fresh spinach leaves

1/2 c. fresh basil leaves

1 egg

2-3 cloves garlic, minced

1/2 t. black pepper

1 t. dried oregano

3/4 c. water

1/2 c. parmesan cheese

This recipe is best made in an oval-shaped crock pot; a round one will work, it just creates a very tall lasagna.

In a separate bowl, combine ricotta cheese, egg, garlic and seasonings. Pour 1 c. of spaghetti sauce into the pot and stir it around so it coats the bottom of the crock pot. Fill the sauce jar up with 1 c. water and shake it around— this watered down sauce helps the noodles soften more when cooking. Place first layer of 3-4 noodles in crock pot. Cover noodles with 1/2 of ricotta mixture. Lay zucchini slices on next, followed by another layer of 3-4 lasagna noodles. Add 1 c. spaghetti sauce and cover noodles with 1 c. shredded mozzarella cheese, spinach leaves, basil leaves and then the remaining ricotta mixture. Add final layer of noodles. Cover with remaining sauce and then sprinkle with mozzarella cheese and parmesan cheese. Cook on low for 3 hours.

[Crock Pot Mozzarella Dip](#)

Summer is a great time for backyard BBQs, gathering with friends and family and enjoying lots of tasty treats. Here is a great recipe that is quick and easy to make, but everyone

loves to enjoy! Serve this in the crock pot so that it stays hot and creamy. Accompany this spicy crowd-pleaser with crackers, pull-apart bread or just some cool, crisp veggies. Enjoy!

1 lb. mozzarella cheese, cubed

1 c. mayonnaise

1/2 medium onion, chopped

2 cloves garlic, chopped

1/2 t. paprika

2 t. Worcestershire sauce

1 4-oz. can chopped green chiles (NOT DRAINED)

Coat crock pot in non-stick spray. Combine all ingredients in separate bowl, mix well. Pour into crock pot and cook on low for 2-3 hours. Serve hot.

Looking for some more flare?? Try adding 1/2 c. crisp bacon bits or a few shakes of Tabasco to add more flavor to this cheesy appetizer.

[Crock Pot Baked Ziti with Mini Meatballs](#)

We love pasta. Sometimes in a ridiculous way. I don't know if that makes me a carb-a-vore or a carb-a-whore, but either way, it's one of my favorite meals to make... and eat. I especially like when the kids eat pasta because I know that the sauce

sneaks in lots of great vegetables and nutrients. The problem with an elaborate dish like baked ziti is that it can take a lot more work and I don't have time to do all the steps in time for dinner. So, I've figured out a way to make some of my favorite dishes using my handy dandy crock pot. Time is no longer a nuisance.



All the parts of this recipe can be made separately and ahead of time, so if it helps you to make the meatballs and boil the pasta the night before, then go ahead and save yourself those steps. But I do recommend making homemade meatballs (recipe is listed below). In fact, you can make them and freeze them

without sauce so that when you want to eat them, you can decide later if you want them in marinara, stroganoff, alfredo, or sweet and sour. (PS- IF YOU ARE LOOKING FOR A VEGETARIAN ENTREE, FOLLOW ALL THESE STEPS EXCEPT FOR THE MINI MEATBALLS. YOU CAN ADD FRESH ZUCCHINI, MUSHROOMS OR SPINACH IF YOU'D LIKE ADDITIONAL FLAVORS.)

After you make the mini meatballs, these are the other things you'll need for the baked ziti:

1 lb cooked ziti (al dente)

2 1/2 c. spaghetti sauce

2 c. shredded mozzarella cheese

1/2 c. parmesan cheese

1 T. oregano

Pour hot, drained pasta into crock pot. Top with spaghetti sauce, but save 1/2 c. for later. Stir until pasta is coated

then add cheeses, but save 1/2 c. of mozz cheese for later. Stir until cheese is starting to melt. Top with oregano and stir through one more time. When meatballs are done, line them on top of pasta and sauce mixture. Pour remaining sauce on top of meatballs and then sprinkle with remaining cheese. Warm on low for 2 hours. Enjoy!

Mini Meatballs (makes 48 balls)

1 lb. ground turkey

1 c. bread crumbs

1/2 c. parmesan cheese

1 t. oregano

1 T. parsley

2-3 cloves chopped garlic

1/2 t. black pepper

1 beaten egg (if needed)

Mix all ingredients together with your hands. If consistency isn't wet enough to bind, add egg (I prefer mine without it). Roll meat mixture into small, bite-sized balls and place on foil covered cookie sheet. Cook in oven at 350 degrees for 25 minutes and then broil on high for 3-5 minutes to brown but NOT BURN outside of ball. When cooled, balls can be frozen and saved for later use.