

# Slow Cooker Meatball Tortellini

## Ingredients

- 1 package (28-32 oz.) frozen fully cooked meatballs, thawed (I used turkey)
- 1 package (19 oz.) frozen cheese tortellini
- 1 can (10.5 oz.) cream of mushroom soup
- 1 can (10.5 oz.) cream of celery soup
- 3 cups chicken broth
- 1 package (16 oz.) frozen California-blend vegetables, thawed
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Several dashes Italian seasoning, salt, and pepper
- ½ cup sour cream
- ½ cup finely shredded parmesan cheese

## Instructions

Stir together the meatballs, tortellini, cream soups, broth, vegetables, garlic powder, onion powder, Italian seasoning, salt, and pepper in a slow cooker. Cook on low for 3-4 hours (or until the veggies and pasta are tender).

Stir in the sour cream and parmesan cheese before serving. Yield: 6 servings.

*Please note that the nutrition facts are estimated based on the ingredients and preparation instructions described in the recipe. They are intended to be used for informational purposes only.*



## Nutrition Facts

Servings: 6

Amount per serving

**Calories** **503**

% Daily Value\*

**Total Fat** 21.3g **27%**

Saturated Fat 7.3g **36%**

**Cholesterol** 77mg **26%**

**Sodium** 1981mg **86%**

**Total Carbohydrate** 49.7g **18%**

Dietary Fiber 2.4g **8%**

Total Sugars 5.2g

**Protein** 29.8g

Vitamin D 0mcg **0%**

Calcium 309mg **24%**

Iron 3mg **16%**

Potassium 219mg **5%**

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

Recipe analyzed by **verywell**