



## SLOW-COOKER MEATBALLS



**Preparation Time:** 5 min.

**Cooking Time:** 2 hr. 35 min.

**Servings:** 8

<u>INGREDIENTS</u>	<u>PREPARATION</u>
<ul style="list-style-type: none"> <li>- PAM® Original/PAM® Professional</li> <li>- 1 bottle (355 mL) VH® General Tao Stir-Fry Sauce</li> <li>- 100 mL Water</li> <li>- 1 Tbsp (15 mL) Honey</li> <li>- 100 mL Orange Juice</li> <li>- 907 g pkg Pre-cooked, frozen meatballs (about 32 meatballs)</li> <li>- 1 Green onion, thinly sliced</li> <li>- 1/2 tsp (2.5 mL) Sesame seeds</li> </ul>	<ol style="list-style-type: none"> <li>1. Spray insert of 6-quart slow cooker with PAM®. Combine VH® General Tao Stir-Fry Sauce, water, honey and orange juice in slow-cooker.</li> <li>2. Stir in meatballs; cover and cook on HIGH setting of slow cooker 2 to 2 1/2 hours, or LOW for 4 to 5 hours.</li> <li>3. Serve meatballs on platter; garnish with green onions and sesame seeds. Serve immediately.</li> </ol> <p><b>TIPS</b>  <i>Spray insert of 6-quart slow cooker with PAM®. Combine VH® General Tao Stir-Fry Sauce, water, honey and orange juice in slow-cooker.</i></p> <p><i>Stir in meatballs; cover and cook on HIGH setting of slow cooker 2 to 2 1/2 hours, or LOW for 4 to 5 hours.</i></p> <p><i>Serve meatballs on platter; garnish with green onions and sesame seeds. Serve immediately.</i></p>