

# Slow Cooker Meatballs with Blueberry Sriracha Sauce

Servings: **4**

Prep Time: **10 MIN**

Cook Time: **3 HRS**



## INGREDIENTS

- **1/3 cup** brown sugar
- **2 tbsp** soy sauce
- **2 tbsp** apple cider vinegar
- **2 tbsp** sriracha hot sauce
- **2** cloves garlic, minced
- **2 tsp** sesame oil
- **2 tbsp** cornstarch
- **1 cup** fresh or frozen blueberries
- **1 package** (1 lb) frozen meatballs
- **2** green onions, thinly sliced
- **4 tsp** toasted sesame seeds

## INSTRUCTIONS

- 1** Combine brown sugar, soy sauce, apple cider vinegar, sriracha, garlic, sesame oil, cornstarch, and blueberries in 4-quart slow cooker. Stir in meatballs.
- 2** Cover and cook on High setting for 3 to 4 hours, or until meatballs are tender and heated through and sauce has thickened. Sprinkle with green onions and sesame seeds before serving.

**Notes:** If using frozen blueberries, rinse before using.

