

# Slow Cooker Teriyaki Meatbals

Easy recipe for meatballs in the slow cooker with teriyaki sauce and onion.



Prep Time

5 mins

Cook Time

2 hrs 30 mins

Course: Main Course    Cuisine: American

Keyword: teriyaki meatballs    Servings: 8    Calories: 359kcal

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5 from 4 votes

## Equipment

- Slow Cooker - 4 quart or larger

## Ingredients

- 32 oz. frozen meatballs turkey or homestyle beef (these meatballs are precooked and frozen in a bag).
- 15 oz. Kona Coast Island Teriyaki (or pineapple paradise flavor)
- 1 sweet yellow onion diced
- green onions for serving

## Instructions

1. Add the frozen meatballs to the slow cooker.
2. Add the teriyaki sauce and onion. Stir.
3. Place the lid on the slow cooker. Cover and cook on HIGH for 2.5 hours or low for 4 hours. Or until the meatballs are hot on the inside. Stir occasionally for teriyaki can tend to burn in the slow cooker.
4. When the cooking time is done add sliced green onion. Serve or rice or as an appetizer with toothpicks.

## Notes

### Can I add pineapple?

- Yes, to make Hawaiian flavored meatballs add one 20-ounce can of pineapple tidbits or 2 cups diced fresh pineapple.

Nutrition is approximate, please calculate your own calculations if you require a special diet.

## Nutrition

Calories: 359kcal | Carbohydrates: 11g | Protein: 23g | Fat: 24g | Saturated Fat: 9g | Cholesterol: 82mg | Sodium: 2104mg | Potassium: 494mg | Fiber: 1g | Sugar: 10g | Vitamin A: 8IU | Vitamin C: 3mg | Calcium: 37mg | Iron: 2mg