

Slow Cooker Spaghetti And Meatballs



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 24 oz. jar spaghetti sauce
- 20 oz. bag frozen meatballs
- 4 cups water
- 1 tsp. Italian seasoning
- 2 tsp. minced garlic
- 16 oz. box spaghetti noodles
- 2-3 tsp. olive oil

Directions:

1. Pour in half the jarred spaghetti sauce into the slow cooker and spread it around evenly.
2. Layer the frozen meatballs in a single layer on top of the spaghetti sauce.
3. Pour the rest of the jarred spaghetti sauce over the meatballs.
4. Pour in 4 cups of water.
5. Sprinkle in minced garlic and Italian seasoning. No need to mix together.
6. Finally, layer the spaghetti noodles on top and evenly drizzle the spaghetti noodles with olive oil to lightly coat. Make sure each noodle is coated in sauce.
7. Cover and cook on low for about 2.5 hours or until noodles are soft and meatballs are heated through.