

Slow Cooker Green Curry Meatballs

Ingredients

- 1 1/2 lbs frozen meatballs
- 1 (14 oz) can coconut milk
- ¼ cup fresh basil chopped or snipped
- 2 Tbsp Sriracha
- 1 Tbsp green curry paste
- 1 Tbsp soy sauce
- 1 medium onion, diced
- 1/2 cup chopped cilantro

Method

1. Place the meatballs in the bottom of the slow cooker.
2. In a separate bowl, whisk together the coconut milk, basil, Sriracha, green curry paste, soy sauce and diced onion. Pour the sauce over the meatballs.
3. Cover the slow cooker and cook on LOW for about 4 hours or HIGH for 2-3 hours.
4. Add cilantro on top and serve the sauce and meatballs with rice or Asian noodles.