Slow-Cooker Salisbury Steak Meatballs

Ingredients

- 2 tablespoons butter, melted
- 1 tablespoon Muir Glen™ organic tomato paste
- 1/2 teaspoon salt
- 2 cups thinly sliced onions
- 8 oz mushrooms, thinly sliced (about 3 cups)
- 1 cup Progresso™ beef flavored broth (from 32-oz carton)
- 1 lb lean (at least 80%) ground beef
- 1/2 cup Progresso™ plain panko crispy bread crumbs
- 1/3 cup milk
- 1 egg, slightly beaten
- 1 tablespoon Montreal steak grill seasoning
- 1 tablespoon soy sauce
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 1 pouch (4.7 oz) Betty Crocker™ creamy butter mashed potatoes, made as directed on pouch
- 2 tablespoons chopped fresh Italian (flat-leaf) parsley leaves

Directions

1. Spray 5- or 6-quart oval slow cooker with cooking spray. Mix melted butter, tomato paste and salt in slow cooker. Add onions and mushrooms; toss to coat. Stir in broth.
2. In large bowl, mix beef, bread crumbs, milk, egg, grill seasoning and soy sauce. Shape into about 24 (1 1/2-inch) meatballs. Place meatballs in slow cooker on top of vegetable mixture.
3. Cover; cook on Low heat setting 3 to 4 hours or until meatballs are thoroughly cooked (165° F); stir. In small bowl, beat cornstarch and cold water. Quickly stir into slow cooker; cover. Increase to High heat setting; cook 5 to 10 minutes or until thickened. Serve over mashed potatoes. Sprinkle with parsley.