# Sweet and Sour Meatballs

- 2 pounds ground turkey  breast
- 2 teaspoons salt-free garlic and herb seasoning or poultry seasoning
- 1 egg white
- Salt and ground black pepper
- 2 (15-ounce) cans tomato sauce
- 2 cups reduced-sodium chicken broth
- 1 cup chili sauce
- 1/2 cup cider vinegar
- 1/2 cup brown sugar
- 2 teaspoons dried thyme

## Directions

In a large bowl, combine turkey, garlic and herb seasoning, egg white and 1/2 teaspoon each salt and black pepper. Mix well and shape mixture into about 32 meatballs. Place meatballs in bottom of slow cooker.

In a medium bowl, whisk together tomato sauce, broth, chili sauce, vinegar, brown sugar, and thyme. Pour mixture over meatballs.

Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours. Season, to taste, with salt and black pepper.