

[Jump to Recipe](#) · [Print Recipe](#)

Indulge in the savory goodness of Meatball Parmesan Casserole, featuring tender meatballs, marinara sauce, and gooey melted cheese. This easy-to-make dish is perfect for a cozy family dinner any night of the week.

## Ingredients:

- 1 pound of ground beef
- 1 cup of breadcrumbs
- 1 large egg
- 1/2 cup grated Parmesan cheese, plus more for topping
- 2 cloves of garlic, minced
- 2 teaspoons of Italian seasoning
- Salt and pepper to taste
- 1 jar of marinara sauce (about 24 ounces)
- 2 cups of shredded mozzarella cheese
- 1 tablespoon of olive oil
- Fresh basil for garnish (optional)

## Instructions:

1. **Preheat Oven:** Preheat your oven to 375 degrees Fahrenheit.
2. **Prepare Meatball Mixture:** In a large bowl, combine the ground beef, breadcrumbs, egg, 1/2 cup of grated Parmesan cheese, minced garlic, Italian seasoning, salt, and pepper. Mix until all the ingredients are well incorporated.
3. **Form Meatballs:** Form small meatballs out of the mixture, making about 16 to 20 meatballs.
4. **Brown Meatballs:** Heat olive oil in a large pan over medium heat. Brown the meatballs on all sides, then remove them from the pan. This should take about 5 to 7 minutes.
5. **Prepare Baking Dish:** Pour a thin layer of marinara sauce into the bottom of a baking dish.
6. **Arrange Meatballs:** Place the browned meatballs on top of the sauce in the dish.
7. **Add Sauce:** Pour the remaining marinara sauce over the meatballs, ensuring they are well covered.
8. **Top with Cheese:** Sprinkle shredded mozzarella cheese generously over the meatballs and sauce.

9. **Sprinkle Parmesan:** Top with an additional sprinkle of grated Parmesan cheese.
10. **Bake:** Bake in the preheated oven for about 20 to 25 minutes, or until the cheese is bubbly and lightly golden on top.
11. **Garnish (Optional):** Before serving, garnish with fresh basil for a touch of color and freshness.



Meatball Parmesan Casserole

## Serving Suggestions:

Enjoy your Meatball Parmesan Casserole straight out of the oven for the best melted cheese experience!

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Total Time: 45 minutes
- Yield: 4-6 servings

## Notes:

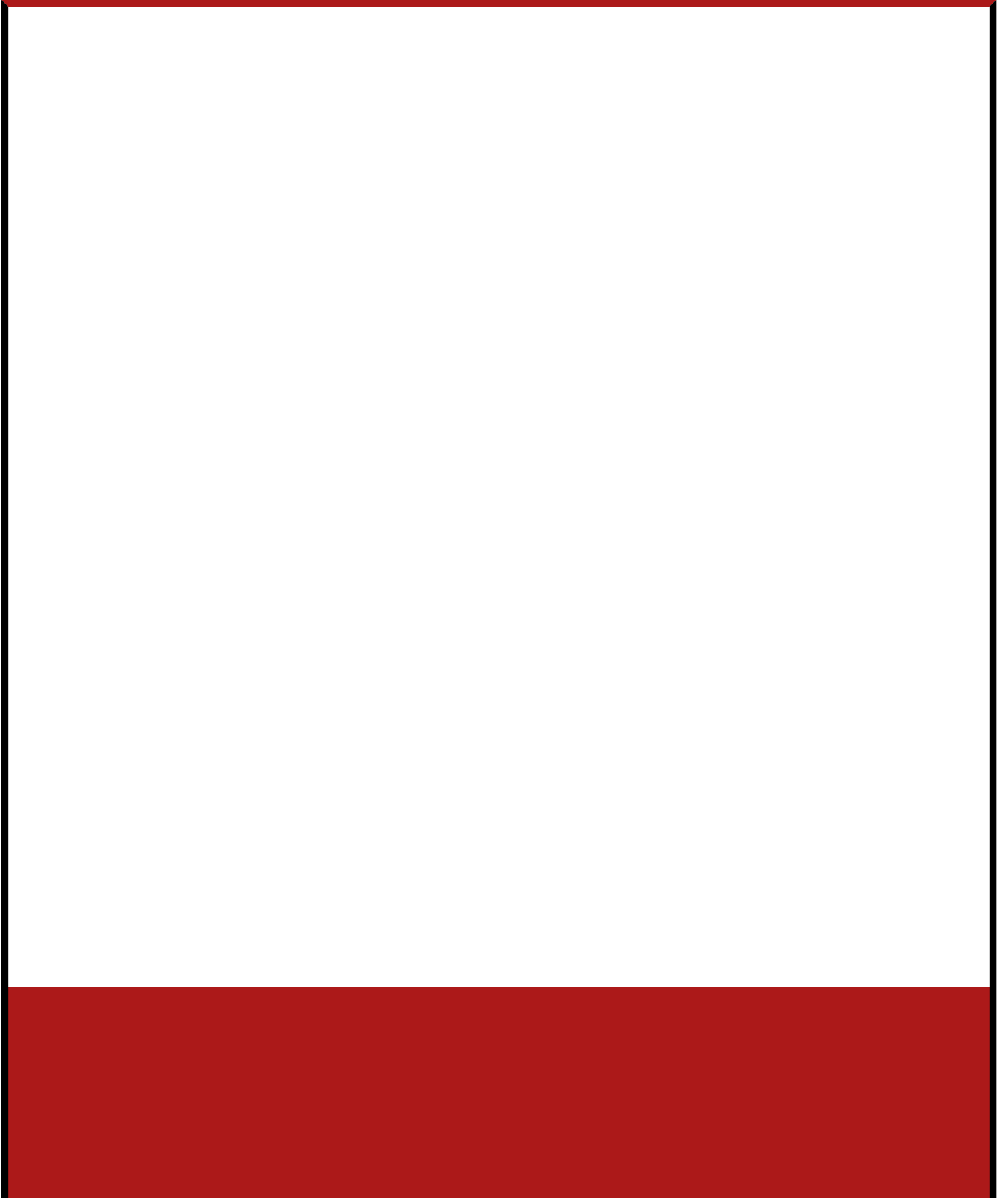
- You can use homemade or store-bought marinara sauce for convenience.
- Feel free to add additional seasonings or herbs to the meatball mixture for extra flavor.
- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

## Cook Techniques:

- Browning the meatballs before baking adds flavor and texture to the dish.
- Layering the meatballs with sauce and cheese ensures every bite is deliciously cheesy and saucy.

## You may like:

- [Meatball Parmesan Casserole Recipe](#)
- [Classic Shepherd's Pie Recipe](#)
- [Cheesy Chicken Alfredo Dip Recipe](#)
- [Beer Battered Onion Rings Recipe](#)
- [Chicken Cordon Bleu Casserole Recipe](#)





# Meatball Parmesan Casserole Recipe

*Author:* Elowen Thorn

*Total Time:* 45 minutes

*Yield:* 4-6 servings

## PRINT RECIPE

Indulge in the savory goodness of Meatball Parmesan Casserole, featuring tender meatballs, marinara sauce, and gooey melted cheese. This easy-to-make dish is perfect for a cozy family dinner any night of the week.

### Ingredients



- 1 pound of ground beef
- 1 cup of breadcrumbs
- 1 large egg
- 1/2 cup grated Parmesan cheese, plus more for topping
- 2 cloves of garlic, minced

2 teaspoons of Italian seasoning  
Salt and pepper to taste  
1 jar of marinara sauce (about 24 ounces)  
2 cups of shredded mozzarella cheese  
1 tablespoon of olive oil  
Fresh basil for garnish (optional)

### Instructions

**Preheat Oven:** Preheat your oven to 375 degrees Fahrenheit.

**Prepare Meatball Mixture:** In a large bowl, combine the ground beef, breadcrumbs, egg, 1/2 cup of grated Parmesan cheese, minced garlic, Italian seasoning, salt, and pepper. Mix until all the ingredients are well incorporated.

**Form Meatballs:** Form small meatballs out of the mixture, making about 16 to 20 meatballs.

**Brown Meatballs:** Heat olive oil in a large pan over medium heat. Brown the meatballs on all sides, then remove them from the pan. This should take about 5 to 7 minutes.

**Prepare Baking Dish:** Pour a thin layer of marinara sauce into the bottom of a baking dish.

**Arrange Meatballs:** Place the browned meatballs on top of the sauce in the dish.

**Add Sauce:** Pour the remaining marinara sauce over the meatballs, ensuring they are well covered.

**Top with Cheese:** Sprinkle shredded mozzarella cheese generously over the meatballs and sauce.

**Sprinkle Parmesan:** Top with an additional sprinkle of grated Parmesan cheese.

**Bake:** Bake in the preheated oven for about 20 to 25 minutes, or until the cheese is bubbly and lightly golden on top.

**Garnish (Optional):** Before serving, garnish with fresh basil for a touch of color and freshness.

### Notes

You can use homemade or store-bought marinara sauce for convenience.

Feel free to add additional seasonings or herbs to the meatball mixture for extra flavor.



Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

*Prep Time:* 15 minutes

*Cook Time:* 30 minutes

### Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!

[@savorydiscovery](https://www.instagram.com/savorydiscovery)



**Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?**



**Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method**





**My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!**