



# Meatball Parmesan Casserole 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.

See also Triple Ingredient Stir Fry Sauce



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## 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.

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