



Meatball Sub Grilled Cheese Casserole



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Introduction

If you're looking for a hearty and comforting dish to satisfy your cravings, the Meatball Sub Grilled Cheese Casserole is the perfect solution. This delicious casserole combines the classic flavors of meatball subs with the melty goodness of grilled cheese, making it an irresistible meal. Ideal for family dinners or gatherings, this dish is not only tasty but also easy to prepare.

Detailed Ingredients with measures

- Ground beef: 1 pound
- Italian bread crumbs: 1/2 cup
- Egg: 1 large
- Parmesan cheese: 1/4 cup
- Garlic powder: 1 teaspoon
- Onion powder: 1 teaspoon
- Marinara sauce: 2 cups
- Mozzarella cheese: 2 cups, shredded
- Italian seasoning: 1 teaspoon
- Sandwich bread: 8 slices
- Butter: 4 tablespoons

Prep Time

The preparation for this delicious casserole takes approximately 15-20 minutes. This includes mixing the meatball ingredients and preparing the bread for grilling.

Cook Time, Total Time, Yield

The cook time for the Meatball Sub Grilled Cheese Casserole is around 30-35 minutes. Therefore, the total time from preparation to serving is approximately 50-55 minutes. This recipe yields about 4-6 servings, making it perfect for both small and larger gatherings.



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Detailed Directions and Instructions

Prepare the Meatballs

Preheat your oven to 400°F (200°C). In a large bowl, combine ground beef, breadcrumbs, egg, minced garlic, parsley, Italian seasoning, salt, and pepper. Use your hands to mix the ingredients until just combined.

Form and Bake Meatballs

Shape the mixture into meatballs, about 1-inch in diameter. Place the meatballs on a baking sheet lined with parchment paper. Bake for 20-25 minutes, or until they are cooked through and browned on the outside.

Prepare the Casserole Dish

While the meatballs are baking, grease a 9×13 inch casserole dish with cooking spray.

See also [Gingerbread Cookies](#)

Layer the Ingredients

Spread a layer of marinara sauce at the bottom of the casserole dish. Once the meatballs are done, remove them from the oven and arrange them on top of the marinara sauce in the dish.

Add Bread and Cheese

Layer slices of bread over the meatballs. Use a combination of mozzarella and cheddar cheese to sprinkle evenly on top of the bread. Pour the remaining marinara sauce over the cheese and bread.

Top with More Cheese

Finish with additional cheese on top, ensuring it covers the sauce and bread completely.

Bake the Casserole

Cover the casserole dish with aluminum foil and bake in the preheated oven for 20 minutes. After 20 minutes, remove the foil and bake for an additional 10-15 minutes, until the cheese is melted and bubbly.

Let It Cool

Once cooked, remove the casserole from the oven and allow it to cool for about 10 minutes before serving.

Notes

Meatball Alternatives

You can substitute ground turkey or chicken for ground beef to create a lighter version of the meatballs.

Bread Choices

Feel free to use your favorite type of bread, such as garlic bread, French bread, or even leftover buns.

Storage Instructions

Store leftovers in an airtight container in the refrigerator for up to three days. Reheat in the microwave or oven before serving.

Freezing Tips

This casserole can also be frozen before baking. Cover it tightly with foil and store it in the freezer for up to three months. When ready to bake, it may take longer to cook from frozen.

See also Baked Spaghetti Squash

Serving Suggestions

Serve with a side salad or garlic bread for a complete meal.



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Cook techniques

Grilling

Grilling involves cooking food over an open flame or heat source. It imparts a smoky flavor and creates a delicious char on the meatballs.

Layering

Layering is a technique used to build flavors and textures. In a casserole, ingredients are stacked to create a delicious combination of tastes in every bite.

Baking

Baking is a dry cooking method that uses hot air to cook food evenly. It is used to meld the flavors together in a casserole, ensuring everything is heated through.

Melting

Melting is the process of heating ingredients, such as cheese, until they turn into a gooey, spreadable form. This enhances the overall flavor and texture of the dish.

Mixing

Mixing ensures that all components are well combined, allowing for even distribution of flavors throughout the meatballs and sauce in the casserole.

Broiling

Broiling is a quick cooking method that involves exposing food to direct

heat from above. It is used at the end of cooking to achieve a bubbly, golden cheese topping.

FAQ

Can I use pre-made meatballs for this recipe?

Yes, pre-made meatballs can save time and still provide great flavor in the casserole.

What type of bread works best for this casserole?

A crusty bread or sub roll is ideal, as it holds up well and absorbs the flavors without becoming too soggy.

Can I make this dish in advance?

Yes, you can prepare the casserole ahead of time and refrigerate it. Just add extra baking time if cooking from cold.

Is it possible to make this recipe vegetarian?

Yes, you can substitute meatballs with plant-based alternatives to create a vegetarian version of the dish.

See also [Easy Vegan Pie Crust Recipe](#)

What can I serve with this casserole?

This casserole pairs well with a simple salad, steamed vegetables, or garlic bread for a complete meal.



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Conclusion

The Meatball Sub Grilled Cheese Casserole is a delightful and comforting dish that captures the essence of a classic meatball sub while delivering a cheesy, casserolean twist. Perfect for family gatherings or a cozy night in, this recipe is easy to prepare and sure to please everyone at the table. It's a fantastic way to bring flavors together in a fun and satisfying manner, making it a must-try for meatball lovers.

More recipes suggestions and combination

Italian Sausage Pasta Bake

Combine Italian sausage with pasta, marinara sauce, and cheese for a hearty and filling bake. The flavors will complement the meatball sub concept perfectly.

Meatball Pizza

Use the same meatball mixture to top a pizza along with marinara sauce and plenty of melted cheese for a fun twist on traditional pizza night.

Stuffed Bell Peppers

Fill bell peppers with a mixture of meatballs, rice, and marinara, then bake for a delicious and healthy alternative that still packs the same flavors.

Meatball Subs with Homemade Garlic Bread

Serve classic meatball subs on homemade garlic bread to elevate the

dish with extra flavor and crunch, perfect for a satisfying dinner.

Cheesy Meatball Sliders

Create sliders using the meatball mixture and top with cheese on slider buns for a fun appetizer for parties or game days.

Classic Meatball Soup

Transform the meatball mixture into a comforting soup by simmering them in a savory broth with vegetables for a warming meal on chilly days.



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