

## Cheesy Meatball Casserole: The Ultimate Comfort Food for Any Occasion

If you're on the hunt for a hearty and comforting dinner idea, look no further than this



**OVEN**  
**375°F**

**TIME**  
**15-20 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1/2 cup Italian breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1 large egg
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 cups marinara sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped fresh parsley (optional, for garnish)
- Cooking spray (for greasing)

#### Directions:

**Prepare the Meatballs:** Preheat your oven to 375°F (190°C) and lightly grease a baking sheet with cooking spray. In a large mixing bowl, combine ground beef, breadcrumbs, Parmesan cheese, milk, egg, garlic powder, onion powder, salt, and pepper. Mix until well incorporated. Shape into 1-inch meatballs and place on the prepared baking sheet.

**Bake the Meatballs:** Bake for 15-20 minutes, or until browned and cooked through.

**Assemble the Casserole:** Reduce the oven temperature to 350°F (175°C). In a large casserole dish,

spread 1 cup of marinara sauce evenly over the bottom. Arrange the baked meatballs on top. Cover them with the remaining marinara sauce and sprinkle with shredded mozzarella and cheddar cheese.

**Bake the Casserole:** Bake in the oven for 15-20 minutes, or until the cheese is melted and bubbly.

**Serve and Enjoy:** Let the casserole cool slightly before serving. Garnish with fresh parsley if desired, and pair with garlic bread or pasta for a complete meal.

**Tips for Perfect Cheesy Meatball Casserole:**

**Customize the Flavor:** Add a dash of red pepper flakes to the marinara sauce for a spicy kick.

**Make It Ahead:** Prepare the meatballs and assemble the casserole up to a day in advance, then bake just before serving.

**Swap the Protein:** Substitute ground turkey or chicken for the beef for a lighter option.

**Why You'll Love This Recipe:**

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9. **Why You'll Love This Recipe:** This Cheesy Meatball Casserole is more than just a dinner—it's a warm,

comforting hug on a plate. With its creamy, cheesy topping and savory meatballs, it's a dish everyone will ask for again and again. Plus, it's easy enough for a casual dinner yet impressive enough for guests.

10. Let me know in the comments if you try this recipe or have any delicious twists of your own! Don't forget to check out more tasty recipes on I Wuv Cooking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cheesy-meatball-casserole-the-ultimate-comfort-food-for-any-occasion/>