

Cheesy Bacon-Wrapped Meatball Stacks with Buffalo Ranch Drizzle

When you're looking for the perfect



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup breadcrumbs
- $\frac{1}{4}$ cup buffalo sauce
- $\frac{1}{4}$ cup ranch dressing
- $\frac{1}{2}$ cup shredded cheddar cheese
- $\frac{1}{2}$ cup cooked and crumbled bacon
- 1 package frozen tater tots
- 1 lb bacon slices
- Toothpicks, for assembly

DIRECTIONS

- 1.** Prep & Bake the Meatballs: Preheat oven to 400°F (200°C).
- 2.** In a large bowl, combine ground beef, breadcrumbs, buffalo sauce, ranch dressing, cheddar cheese, and crumbled bacon.
- 3.** Form into small meatballs and place on a parchment-lined baking sheet.
- 4.** Bake for 15-20 minutes, or until fully cooked through.
- 5.** Cook the Tater Tots: While meatballs bake, cook tater tots according to the package instructions until crispy.
- 6.** Wrap in Bacon: Once meatballs and tots are cooked, wrap each meatball in 1 slice of bacon.
- 7.** Secure with a toothpick and place back on the baking sheet.
- 8.** Bake or broil for 5-10 more minutes until bacon is crisp.
- 9.** Assemble the Stacks: On a plate or platter, place one tater tot as the base.
- 10.** Top with a bacon-wrapped meatball.
- 11.** Repeat layers if desired, using toothpicks to hold them steady.
- 12.** Drizzle and Serve: Drizzle stacks with extra buffalo sauce and ranch dressing.
- 13.** Garnish with chopped green onions or parsley (optional). Serve hot!

TIPS FOR SUCCESS

Use thin bacon for easier wrapping and faster crisping.

Make components ahead, then assemble and reheat right before serving.

Air fry bacon-wrapped meatballs at 375°F for 5-7 minutes. ?

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

Original recipe: <https://chefmaniac.com/cheesy-bacon-wrapped-meatball-stacks-with-buffalo-ranch-drizzle/>