

Dump and Bake Meatball Casserole - The Easiest Family Dinner Ever

If you've ever wished dinner could make itself, this



OVEN
400°F

TIME
35 min

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INGREDIENTS

- 1 bag frozen meatballs, defrosted
- 1 jar marinara or spaghetti sauce (about 24 oz)
- 3 cups water
- 1 box bowtie pasta (about 12-16 oz)
- 1 tsp Italian seasoning

- 1% cups shredded mozzarella cheese
- ... cup grated Parmesan cheese

How to Make Dump and Bake Meatball Casserole:

Tips for Success:

Use defrosted meatballs so they heat evenly and fully in the oven.

Stir everything thoroughly before baking to ensure even pasta distribution.

Letting the casserole sit after baking helps everything come together-don't skip this step!

Want a browned cheesy top? Broil the last 2 minutes of baking.

Add-Ins & Customizations:

Add frozen spinach or bell peppers for extra veggies

Use spicy Italian meatballs for a kick

Try mini penne, rotini, or shells if you don't have bowties

Add crushed red pepper flakes for heat or garlic powder for extra flavor

What to Serve With It:

A crisp Caesar or garden salad

Garlic bread or cheesy breadsticks

A side of Crockpot Nacho Dip for game-day vibes

For dessert? Try something bold and fun like

Totchos or cool it down with a make-ahead dessert like No-Bake Oreo Cream Pie

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Freeze: This casserole freezes well-just portion into freezer-safe containers and thaw before reheating.

Reheat: Warm in the oven at 350°F or in the microwave, adding a splash of water if needed to loosen the sauce.

More Easy Weeknight Dinners to Try:

Dorito Casserole - cheesy, bold, and packed with Tex-Mex flair

Chicken Enchiladas - loaded with creamy, spicy goodness

Instant Pot Lasagna - lasagna made fast and effortless

Final Thoughts:

DIRECTIONS

1. Preheat the oven to 400°F (204°C).
2. Dump and stir: In a deep, oven-proof skillet or Dutch oven, combine defrosted meatballs, marinara sauce, water, uncooked bowtie pasta, and Italian seasoning. Stir everything together.
3. Cover and bake: Cover the dish tightly with foil or a lid and bake for 35 minutes.
4. Top with cheese: Remove the cover, sprinkle mozzarella and Parmesan evenly over the top, and return to the oven. Bake uncovered for 10-15 more minutes, until the cheese is melted and bubbly.
5. Rest and serve: Let the casserole sit for 10 minutes before serving so the sauce can thicken and the pasta finishes absorbing flavor.
6. Tips for Success: Use defrosted meatballs so they heat evenly and fully in the oven.
7. Stir everything thoroughly before baking to ensure even pasta distribution.
8. Letting the casserole sit after baking helps everything come together-don't skip this step!
9. Want a browned cheesy top? Broil the last 2 minutes of baking.
10. Add-Ins & Customizations: Add frozen spinach or bell peppers for extra veggies
11. Use spicy : Italian meatballs for a kick
12. Try mini penne, rotini, or shells if you don't have bowties
13. Add crushed red pepper flakes for heat or garlic powder for extra flavor
14. What to Serve With It: This casserole is a complete

meal, but you can round it out with:

15. A crisp : Caesar or garden salad
16. Garlic bread or cheesy breadsticks
17. A side of : Crockpot Nacho Dip for game-day vibes
18. For dessert? Try something bold and fun like Totchos or cool it down with a make-ahead dessert like No-Bake Oreo Cream Pie
19. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
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21. Reheat: Warm in the oven at 350°F or in the microwave, adding a splash of water if needed to loosen the sauce.
22. More Easy Weeknight Dinners to Try: If you love this easy, dump-and-bake recipe, you'll definitely enjoy:
23. Dorito : Casserole - cheesy, bold, and packed with Tex-Mex flair
24. Chicken : Enchiladas - loaded with creamy, spicy goodness
25. Instant : Pot Lasagna - lasagna made fast and effortless

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

Original recipe: <https://chefmaniac.com/dump-and-bake-meatball-casserole-the-easiest-family-dinner-ever/>