

## Smoky Bacon Sauce & Mozzarella-Stuffed Meatballs: A Flavor Explosion

Looking for a dinner that combines rich, smoky flavors and gooey, cheesy indulgence? These



**TIME**  
**2-3 min**

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### INGREDIENTS

- 1 lb ground beef
- 1/2 lb ground pork
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 large egg, lightly beaten
- 2 cloves garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 oz mozzarella cheese, cut into 1/2-inch cubes
- 6 slices bacon, chopped
- 1 small onion, finely diced
- 1 can (14 oz) crushed tomatoes
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon red pepper flakes (optional)
- 1/4 teaspoon salt
- 1/4 cup heavy cream

#### Instructions:

Prepare the Meatballs: In a large bowl, combine ground beef, ground pork, breadcrumbs, Parmesan cheese, egg, garlic, Italian seasoning, salt, and pepper. Mix until just combined.

Take a small portion of the mixture, flatten it in your hand, and place a cube of mozzarella in the center. Wrap the meat mixture around the cheese, forming a ball. Repeat with remaining ingredients.

**Cook the Meatballs:** Heat a large skillet over medium heat with a drizzle of oil. Brown the meatballs on all sides, about 2-3 minutes per side. Remove and set aside (they will finish cooking in the sauce).

**Make the Smoky Bacon Sauce:** In the same skillet, cook the chopped bacon until crispy. Remove and set aside, leaving about 2 tablespoons of bacon fat in the pan.

Add diced onion to the skillet and sauté until softened, about 3-4 minutes. Add garlic and cook for 1 minute.

Stir in crushed tomatoes, smoked paprika, red pepper flakes (if using), salt, and pepper. Simmer for 10 minutes.

Stir in heavy cream and cooked bacon.

**Combine and Simmer:** Return the meatballs to the skillet, spooning the sauce over them. Cover and simmer for 10-12 minutes, or until the meatballs are fully cooked and the cheese is melted.

**Serve and Enjoy:** Serve the meatballs hot over pasta, rice, or with crusty bread to soak up the smoky sauce.

**Nutritional Information (per serving):**

Servings: 4-6

Calories: 480 kcal

Protein: 28g

Carbohydrates: 12g

Fat: 36g

Fiber: 2g

Sugar: 4g

## DIRECTIONS

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17. Tips for Perfect Mozzarella-Stuffed Meatballs: Seal the Cheese: Ensure the meat mixture completely encases the mozzarella to prevent leaks during cooking.
18. Make : It Spicy: Add more red pepper flakes or a splash of hot sauce for extra heat.
19. Prep : Ahead: Assemble the meatballs and refrigerate them for up to 24 hours before cooking.
20. Serve with : Style: Garnish with fresh basil or parsley for a pop of color and added freshness.
21. These : Smoky Bacon Sauce & Mozzarella-Stuffed Meatballs are a hearty, satisfying dish that's bursting with flavor. Whether it's a cozy family dinner or a special occasion, this recipe is sure to impress. Try it today and explore more incredible recipes on FBRecipes!

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