

## Spicy, Cheesy Sausage Balls with Rotel - A 30-Minute Appetizer Win

Rotel Cream Cheese Sausage Balls - Cheesy, Spicy & Totally Addictive



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground sausage (mild, spicy, or your favorite)
- 8 oz cream cheese, softened
- 1 can (10 oz) Rotel diced tomatoes and green chilies, well drained
- 2 cups shredded cheddar cheese
- 1 ½ cups Bisquick mix (or your go-to baking/pancake mix)
- 1 tsp garlic powder
- 1 tsp smoked paprika
- Optional for serving: ranch dressing or hot sauce

### DIRECTIONS

1. Preheat Oven: Preheat to 375°F (190°C).
2. Line a baking sheet with parchment paper or lightly grease.
3. Mix Everything: In a large bowl, combine the sausage, cream cheese, drained Rotel, cheddar, Bisquick, garlic powder, and paprika.
4. Mix thoroughly until fully combined (hands work best!).
5. Form Sausage Balls: Roll into 1-inch balls using your hands or a cookie scoop.
6. Place evenly spaced on your prepared baking sheet.
7. Bake: Bake for 20-25 minutes, or until golden brown and cooked through.
8. Let cool for 5 minutes before serving.

### TIPS FOR SUCCESS

Drain the Rotel well to avoid soggy sausage balls.

For easier mixing, soften cream cheese and bring sausage to room temp.

Use a cookie scoop for uniform sizes and even cooking.

Make ahead and freeze unbaked sausage balls -just bake from frozen, adding 5-7 extra minutes.

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

Original recipe: <https://chefmaniac.com/spicy-cheesy-sausage-balls-with-rotel-a-30-minute-appetizer-win/>