

Juicy Meatballs Stuffed with Cheese & Wrapped in Crispy Bacon

Bacon-Wrapped Cheese-Stuffed Meatballs ???



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 lb ground beef
- 1 cup shredded mozzarella (or use cubes for stuffing)
- 10-12 slices bacon
- 1/2 cup Italian-style breadcrumbs
- 1 large egg
- 2 cloves garlic, minced
- 1/4 cup grated Parmesan cheese
- 1 tsp Italian seasoning
- Salt & pepper to taste
- Olive oil (optional, for pan-frying)
- Marinara sauce (optional, for dipping)

Instructions:

? Step 1: Make the Meatball Mixture:

? Step 2: Stuff with Cheese:

? Step 3: Wrap with Bacon:

? Step 4: Cook to Perfection:

Heat a skillet with olive oil over medium-high heat.

Sear each meatball until the bacon is browned on all sides (7-10 minutes total).

Transfer to a parchment-lined baking sheet and bake at 375°F (190°C) for 10-15 minutes, or until fully cooked.

Preheat oven to 375°F.

Line a baking sheet with parchment paper and place bacon-wrapped meatballs evenly spaced.

Bake for 20-25 minutes or until cooked through.

For crispier bacon, broil the meatballs for an additional 2-3 minutes at the end.

? Step 5: Serve & Enjoy:

Tips for Success:

Use cold cheese cubes to help prevent over-melting during cooking.

Secure bacon ends with a toothpick for a clean finish.

Bake on a wire rack if you want the bacon extra crispy on all sides.

Freeze ahead: You can prep and freeze uncooked wrapped meatballs. Bake straight from frozen (just add 10 more minutes).

Perfect Pairings:

Crockpot Nacho Dip

Totchos (Tater Tot Nachos)

Beer Cheese Dip

Sheet Pan Quesadillas

Storage & Reheating:

DIRECTIONS

1. ? Step 1: Make the Meatball Mixture: In a large mixing bowl, combine ground beef, breadcrumbs, Parmesan, garlic, Italian seasoning, salt, and pepper. Add the egg and mix everything together until well combined. The texture should be firm yet moist. If it's too dry, add a splash of milk.
2. ? Step 2: Stuff with Cheese: Take a golf-ball-sized portion of the meat mixture and flatten it in your palm. Place a small cube or spoonful of mozzarella in the center and wrap the meat around it to seal completely.
3. Repeat with remaining mixture and cheese.
4. ? Step 3: Wrap with Bacon: Cut each bacon slice in half if needed. Wrap each meatball with a slice of bacon, securing the ends by overlapping them or using a toothpick.
5. ? Step 4: Cook to Perfection: Option 1 - Pan-Fry + Bake:
6. Heat a skillet with olive oil over medium-high heat.
7. Sear each meatball until the bacon is browned on all sides (7-10 minutes total).
8. Transfer to a parchment-lined baking sheet and bake at 375°F (190°C) for 10-15 minutes, or until fully cooked.
9. Option 2 - Oven-Only:
10. Preheat oven to 375°F.
11. Line a baking sheet with parchment paper and place bacon-wrapped meatballs evenly spaced.
12. Bake for 20-25 minutes or until cooked through.
13. For crispier bacon, broil the meatballs for an additional 2-3 minutes at the end.

14. ? Step 5: Serve & Enjoy: Let the meatballs rest for 5 minutes. Serve warm with marinara sauce, ranch, or even this Ultimate Cheesy Hot Dip for dunking.
15. Tips for Success: Use cold cheese cubes to help prevent over-melting during cooking.
16. Secure bacon ends with a toothpick for a clean finish.
17. Bake on a wire rack if you want the bacon extra crispy on all sides.
18. Freeze ahead: You can prep and freeze uncooked wrapped meatballs. Bake straight from frozen (just add 10 more minutes).
19. Perfect Pairings: Want to make it a full-on snack board? Add any of these:
20. Crockpot : Nacho Dip
21. Totchos (Tater Tot Nachos)
22. Beer : Cheese Dip
23. Sheet : Pan Quesadillas
24. Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 4 days.
25. Freezer: Freeze cooked meatballs for up to 2 months.

TIPS FOR SUCCESS

Use cold cheese cubes to help prevent over-melting during cooking.

Secure bacon ends with a toothpick for a clean finish.

Bake on a wire rack if you want the bacon extra crispy on all sides.

Freeze ahead: You can prep and freeze uncooked wrapped meatballs.

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

Original recipe: <https://chefmaniac.com/juicy-meatballs-stuffed-with-cheese-wrapped-in-crispy-bacon/>