

## Creamy Swedish Meatballs Meet Macaroni in This Delicious Casserole

Swedish Meatballs and Macaroni Bake ???



**OVEN**  
**350°F**

**TIME**  
**2 min**

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### INGREDIENTS

For the Meatballs:

- 1 lb ground beef (or a mix of beef and pork)
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1 egg
- 1 small onion, finely chopped
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tsp dried parsley

For the Sauce:

- 2 cups beef broth
- 1 cup heavy cream
- 1 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp cornstarch + 2 tbsp water (optional, for thickening)

For the Pasta:

- 8 oz elbow macaroni
- Salt for pasta water

Instructions:

1. Cook the Pasta:
2. Make the Meatballs:
3. Brown the Meatballs:

4. Make the Creamy Sauce:

5. Combine & Bake:

Tips for Success:

Don't Overmix the Meatballs: Gentle mixing ensures tender texture.

Make It Ahead: Prep and assemble the night before, then bake when ready to eat.

Double the Recipe: Freeze one for future comfort food emergencies.

Presentation & Serving Suggestions:

Instant Pot Lasagna - another comfort classic

Cajun Chicken Sausage Gumbo - spice it up for contrast

Chicken Enchiladas - a different kind of casserole win

Storage & Make-Ahead Tips:

## DIRECTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil. Cook macaroni until just al dente (it'll finish in the oven). Drain and set aside.
2. **Make the Meatballs:** In a large bowl, combine ground beef, breadcrumbs, Parmesan, milk, egg, onion, garlic powder, salt, pepper, and parsley. Mix gently until well blended. Roll into 1-inch meatballs.
3. **Brown the Meatballs:** Heat oil in a large skillet over medium heat. Brown meatballs on all sides until mostly cooked through. Remove and set aside.
4. **Make the Creamy Sauce:** In the same skillet, add beef broth, cream, soy sauce, and Worcestershire. Bring to a simmer. If a thicker sauce is desired, stir in the cornstarch slurry and cook for 1-2 minutes until thickened.
5. **Combine & Bake:** In a large baking dish, mix cooked macaroni, meatballs, and sauce. Stir gently to coat everything. Preheat oven to 350°F (175°C). Bake uncovered for 20-25 minutes, until bubbly and heated through.
6. **Tips for Success:** Don't Overmix the Meatballs: Gentle mixing ensures tender texture.
7. **Make : It Ahead:** Prep and assemble the night before, then bake when ready to eat.
8. **Double the : Recipe:** Freeze one for future comfort food emergencies.
9. **Presentation & Serving Suggestions:** Serve straight from the glass baking dish for a rustic family-style feel. Add a side of buttered peas or a crisp green salad for balance. Pair it with a cozy drink or a dish like:

10. Instant : Pot Lasagna - another comfort classic
11. Cajun : Chicken Sausage Gumbo - spice it up for contrast
12. Chicken : Enchiladas - a different kind of casserole win
13. Storage & Make-Ahead Tips: Refrigerator: Store leftovers in an airtight container for up to 4 days.
14. Freezer: Freeze unbaked or baked (and cooled) for up to 2 months. Thaw overnight before baking or reheating.
15. Reheating: Warm in a 350°F oven, covered with foil, until heated through.
16. More Recipes You'll Love: If this bake hits the spot, you'll definitely want to try:
17. Dorito : Casserole - cheesy, crunchy, and satisfying
18. Cajun : Chicken Sausage Gumbo - bold flavors in every bite
19. Easy : Turkey Wings - soul food vibes, no effort required
20. Final Thoughts: This Swedish Meatballs and Macaroni Bake is the ultimate comfort food fusion. It takes everything you love about creamy pasta and cozy meatballs, and unites them in one golden, bubbly dish. Perfect for Sunday dinners, family gatherings, or weekday leftovers that taste even better the next day.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/creamy-swedish-meatballs-meet-macaroni-in-this-delicious-casserole/>