

Baked Mozzarella-Stuffed Meatballs: The Ultimate Cheesy Comfort Food

Baked Mozzarella-Stuffed Meatballs



OVEN
400°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Meatballs:

1 pound ground beef (or a mix of beef and pork)

$\frac{1}{2}$ cup breadcrumbs

$\frac{1}{2}$ cup grated Parmesan cheese

1 large egg

2 cloves garlic, minced

1 teaspoon Italian seasoning

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

2 tablespoons chopped fresh parsley

12 small mozzarella balls (or cubed mozzarella)

For Baking:

1 tablespoon olive oil (for greasing the baking dish)

1 $\frac{1}{2}$ cups marinara sauce

How to Make Baked Mozzarella-Stuffed Meatballs:

1. Preheat and Prep:

2. Mix the Meatball Ingredients:

3. Stuff the Meatballs:

4. Bake the Meatballs:

5. Add the Sauce and Finish Baking:

6. Serve and Enjoy:

My Best Tips for Mozzarella-Stuffed Meatballs:

Use fresh mozzarella - Fresh mozzarella melts beautifully, but if you don't have it, shredded mozzarella can work in a pinch.

Don't overwork the meat - Gently mix the ingredients just until combined to keep the meatballs tender.

Make sure the cheese is sealed in - If there are gaps, the cheese may leak out during baking.

Try different meats - A mix of beef and pork adds extra flavor and juiciness.

What to Serve with Mozzarella-Stuffed Meatballs:

Classic spaghetti - Toss them in extra marinara and serve over al dente pasta.

Garlic bread or baguette - Perfect for soaking up the sauce.

Sub sandwich - Stuff them into a toasted hoagie roll with extra cheese and sauce.

Zucchini noodles or cauliflower rice - A low-carb option that still tastes amazing.

FAQs:

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 400°F (200°C). Lightly grease a baking dish or line a baking sheet with parchment paper.
- 2.** Mix the Meatball Ingredients: In a large mixing bowl, combine the ground beef, breadcrumbs, Parmesan, egg, minced garlic, Italian seasoning, salt, black pepper, and chopped parsley. Use your hands to mix everything until well combined but don't overwork the meat-this keeps the meatballs tender.
- 3.** Stuff the Meatballs: Take about 2 tablespoons of the meat mixture and flatten it slightly in your palm. Place a small mozzarella ball or cube in the center, then wrap the meat around it, rolling it into a ball. Make sure the cheese is completely sealed inside to prevent it from oozing out while baking.
- 4.** Bake the Meatballs: Place the stuffed meatballs in the greased baking dish, making sure they're evenly spaced. Bake uncovered for 18-20 minutes, or until the meatballs are cooked through and browned on the outside.
- 5.** Add the Sauce and Finish Baking: Remove the meatballs from the oven and pour the marinara sauce over them. Return to the oven for another 5 minutes to let the flavors meld together.
- 6.** Serve and Enjoy: Garnish with extra Parmesan and fresh parsley. Serve hot over pasta, in a sub sandwich, or as an appetizer with toothpicks and extra sauce for dipping.
- 7.** My Best Tips for Mozzarella-Stuffed Meatballs: Use fresh mozzarella - Fresh mozzarella melts beautifully, but if you don't have it, shredded mozzarella can work in a pinch.

8. Don't overwork the meat - Gently mix the ingredients just until combined to keep the meatballs tender.
9. Make sure the cheese is sealed in - If there are gaps, the cheese may leak out during baking.
10. Try different meats - A mix of beef and pork adds extra flavor and juiciness.
11. What to Serve with Mozzarella-Stuffed Meatballs: These meatballs are so versatile! Here are a few delicious serving ideas:
12. Classic spaghetti - Toss them in extra marinara and serve over al dente pasta.
13. Garlic bread or baguette - Perfect for soaking up the sauce.
14. Sub sandwich - Stuff them into a toasted hoagie roll with extra cheese and sauce.
15. Zucchini noodles or cauliflower rice - A low-carb option that still tastes amazing.
16. FAQs: Can I make these meatballs ahead of time? Yes! You can assemble the meatballs and refrigerate them uncooked for up to 24 hours before baking.
17. How do I store leftovers? Store any leftovers in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven before serving.
18. Can I freeze these meatballs? Absolutely! After baking, let them cool completely, then freeze in a single layer. Once frozen, transfer them to a freezer bag and store for up to 3 months. Reheat in the oven at 375°F until warmed through.
19. These : Baked Mozzarella-Stuffed Meatballs are the perfect mix of cheesy, savory, and satisfying. Whether you're serving them as a main dish or an appetizer, they're guaranteed to impress.
20. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/baked-mozzarella-stuffed-meatballs-the-ultimate-cheesy-comfort-food/>