

Turkey Bacon-Wrapped Cheesy Meatball Bombs Supreme: Ultimate Appetizer

Prepare to meet your new favorite appetizer! These



OVEN
400°F

TIME
22-25 min

TEMP
160°F

BEST BACON
Thin-cut

INGREDIENTS

- 1 lb ground beef (80/20 lean is ideal for flavor)
- 1/4 cup breadcrumbs (plain or seasoned)
- 1 large egg
- 2 cloves garlic, minced
- 1 tsp Italian seasoning
- 1/2 tsp onion powder
- Salt and freshly ground black pepper to taste
- 4 oz mozzarella cheese, cut into small cubes (about 12 pieces, roughly 1/2-inch each)
- 12 slices turkey bacon
- Toothpicks (for securing, if necessary)
- Warm marinara sauce for dipping
- Chopped fresh parsley for garnish

Swaps and Notes:

Ground Beef: While ground beef is specified, you can certainly use a mix of ground beef and pork, or even ground turkey for a leaner option. Adjust seasoning if using a different meat.

Breadcrumbs: Plain breadcrumbs work great. If you only have seasoned, omit the Italian seasoning from the meatball mix or reduce it. Panko breadcrumbs will give a slightly crispier texture to the meatballs.

Cheese: Mozzarella is perfect for its meltiness, but you could also try provolone or a small cube of cheddar for a different flavor profile. Make sure the cubes are small enough to be fully encased by the meatball.

Turkey Bacon: Turkey bacon offers a leaner alternative to pork bacon while still providing that smoky, savory crunch. If you prefer, regular thin-cut bacon can be used, but you might need to par-cook it slightly before wrapping to ensure it gets crispy without overcooking the meatball.

Seasoning: Feel free to adjust the Italian seasoning, garlic, and onion powder to your taste. A pinch of red pepper flakes in the meatball mixture could add a subtle kick.

Dipper: Marinara sauce is classic, but ranch dressing, a creamy pesto dip, or even a spicy aioli would also be delicious.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper or aluminum foil for easy cleanup.

Prepare the Meatballs: In a large bowl, combine the ground beef, breadcrumbs, egg, minced garlic, Italian seasoning, onion powder, salt, and pepper. Use your hands to mix until just combined. Be careful not to overmix, as this can lead to tough meatballs.

Form Meatball Bombs: Divide the meat mixture into 12 equal portions. Flatten each portion into a disc (about 2-3 inches in diameter). Place one cube of mozzarella cheese in the center of each disc. Carefully shape the meat around the cheese, sealing it completely to form a uniform meatball.

Wrap with Turkey Bacon: Take one slice of turkey bacon and wrap it snugly around each meatball. If the bacon doesn't stay put, secure it with a toothpick. Place each bacon-wrapped meatball bomb seam-side down on the prepared baking sheet.

Bake: Bake for 22-25 minutes, or until the turkey bacon is crisp and the meatballs are cooked through (an instant-read thermometer inserted into the center of a meatball, avoiding the cheese, should read 160°F / 71°C). For extra crispiness on the bacon, you can broil the last 2-3 minutes, keeping a very close eye on them to prevent burning.

Serve: Let the meatball bombs cool slightly for a few minutes before serving. Carefully remove any toothpicks. Sprinkle with chopped fresh parsley if desired, and serve immediately with warm marinara sauce for dipping.

Prep Time: 20 minutes

Cooking Time: 22-25 minutes

Total Time: 45 minutes

Kcal: Approximately 230 kcal per meatball bomb

Servings: 12 meatball bombs

Tips for Success:

Don't Overmix Meat: Overmixing the ground beef can make the meatballs tough. Mix just until ingredients are combined.

Seal the Cheese: Ensure the cheese cube is fully enclosed by the meat mixture. This prevents it from melting out too much during baking.

Secure Bacon: If your turkey bacon is thin or tends to unwrap, a toothpick is your best friend! Just remember to remove them before serving.

DIRECTIONS

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16. Broil for : Crispiness: For truly crispy bacon, don't skip the broil step at the end. Watch carefully, as broilers can be intense.
17. Rest : Briefly: Letting the meatball bombs rest for a few minutes after baking helps the juices redistribute and the cheese set slightly, preventing it from oozing out immediately when cut.
18. Serving Suggestions and Pairings: These Turkey Bacon-Wrapped Cheesy Meatball Bombs Supreme are fantastic as a standalone appetizer. To make it a more substantial party spread, consider pairing them with other easy-to-share dishes like Easy Cheesy Chicken Sliders with Marinara Garlic Butter or These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast. For dipping, the classic warm marinara is perfect, but a creamy ranch or even a sweet chili sauce could also work for a different flavor profile.
19. Storage and Leftover Tips: These meatball bombs are best enjoyed fresh from the oven. However, if you have leftovers, store them in an airtight container in the refrigerator for up to 3 days. To reheat, place them on a baking sheet in a preheated oven at 350°F (175°C) for 10-15 minutes, or until heated through and the bacon is crispy again. A toaster oven also works well. Microwaving is an option, but the bacon will not be as crispy.
20. More Recipes You Will Love: If you're a fan of these easy, cheesy, and utterly delicious crowd-pleasers, you'll surely appreciate these other fantastic recipes by Jason Griffith:
21. For another guaranteed hit that disappears fast, check out [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#).
22. If you're into creative, cheesy appetizers, don't miss [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#).
23. For another twist on cheesy chicken, try these addictive [Easy Cheese-Stuffed Chicken Wontons with Ranch: Golden, Crunchy, Addictive](#).
24. And for a truly effortless yet impressive start to any gathering, explore [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).
25. Final Thoughts: These Turkey Bacon-Wrapped Cheesy Meatball Bombs Supreme are more than just an appetizer; they're a miniature explosion of flavor and

fun. They're proof that some of the most impressive dishes are also the simplest to create. Whip up a batch for your next gathering, and watch them disappear!

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

Original recipe: <https://chefmaniac.com/turkey-bacon-wrapped-cheesy-meatball-bombs-supreme-ultimate-appetizer/>