

## Cheesy Meatball & Sausage Pie: Ultimate Comfort Food Bake

Cheesy Meatball and Sausage Pie: Indulge in Hearty, Savory Perfection!



**OVEN**  
**375°F**

**TIME**  
**30-35 min**

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**SAVE**  
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### INGREDIENTS

- 1 pre-made pie crust (9-inch, refrigerated or frozen, thawed)
- 12 pre-cooked meatballs, halved (frozen or refrigerated)
- 200g (about 7 oz) cooked sausage, sliced (such as Italian sausage, or pre-cooked breakfast/smoked sausage)
- 1 cup marinara sauce (your favorite brand)
- 2 cups shredded mozzarella cheese
- $\frac{1}{2}$  cup grated Parmesan cheese
- 1 large egg, beaten (for egg wash)
- 1 teaspoon Italian seasoning
- Fresh basil leaves for garnish (optional)

### DIRECTIONS

1. **1. Preheat Oven & Prepare Dish:** Preheat your oven to 375°F (190°C). Carefully unroll the pre-made pie crust and use it to line a 9-inch pie dish. Gently press it into the bottom and up the sides.
2. **2. Layer the First Half:** Spread half of the marinara sauce evenly over the bottom of the pie crust. Next, arrange half of the halved pre-cooked meatballs and half of the sliced cooked sausage over the marinara sauce, distributing them as evenly as possible. Sprinkle half of the shredded mozzarella cheese and half of the grated Parmesan cheese generously over the meat layer.
3. **3. Repeat Layers:** Repeat the layers with the remaining ingredients: Spread the rest of the marinara sauce, followed by the remaining meatballs and sausage, and finally, sprinkle with the rest of the shredded mozzarella cheese and grated Parmesan cheese. Ensure the top is covered generously with cheese.
4. **4. Finish the Crust & Season:** Carefully fold the edges of the pie crust over the filling, creating a rustic border. In a small bowl, whisk the 1 large egg with a splash of water or milk to create an egg wash. Brush the folded edges of the crust generously with the egg wash. Sprinkle the brushed crust lightly with 1 teaspoon of Italian seasoning.
5. **5. Bake:** Place the pie dish in the preheated oven. Bake for 30-35 minutes, or until the pie crust is beautifully golden brown and puffed, and the cheese filling is melted, bubbly, and lightly browned on top.
6. **6. Cool & Garnish:** Remove the pie from the oven. Let it cool for at least 10 minutes before slicing. This resting time allows the cheese and filling to set.

slightly, making for cleaner slices. Before serving, garnish with fresh basil leaves if desired, for a touch of freshness and color.

7. Enjoy this hearty, comforting dish-a delicious slice of cheesy, meaty goodness!

## SWAPS & NOTES

**Pre-made Pie Crust:** Using a pre-made pie crust saves a lot of time.

You can use either a refrigerated roll-out crust or a frozen crust, thawed according to package directions.

**Pre-cooked Meatballs:** This recipe relies on pre-cooked meatballs for convenience.

You can use frozen Italian-style meatballs or homemade pre-cooked ones.

## TIPS FOR SUCCESS

**Don't Overfill:** While tempting, don't overload the pie with too many fillings, as it can make it difficult to bake through and may cause spillovers.

**Pre-Cooked Meats:** Using pre-cooked meatballs and sausage is a huge time-saver.

Ensure they are fully cooked before adding to the pie.

Egg Wash for Shine: The egg wash creates a beautiful golden, professional-looking crust.

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

Original recipe: <https://chefmaniac.com/cheesy-meatball-sausage-pie-ultimate-comfort-food-bake/>