

## Creamy Garlic Butter Alfredo Stuffed Meatballs - The Ultimate Comfort Food

Sometimes, I just want to take comfort food to the next level - and these



CREAMY GARLIC BUTTER  
ALFREDO STUFFED  
MEATBALLS

**OVEN**  
**400°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Meatballs:

- 1 lb ground beef or Italian sausage
- $\frac{1}{2}$  cup breadcrumbs
- $\frac{1}{2}$  cup grated Parmesan cheese
- 1 egg
- 2 cloves garlic, minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- $\frac{1}{2}$  teaspoon Italian seasoning

4 mozzarella cheese cubes (cut larger cubes into smaller pieces for stuffing)

For the Alfredo Sauce:

- 2 tablespoons butter
- 3 cloves garlic, minced
- 1 cup heavy cream
- $\frac{1}{2}$  cup grated Parmesan cheese
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper

Step-by-Step Instructions:

1. Make the Meatballs:
2. Sear the Meatballs:
3. Make the Alfredo Sauce:
4. Combine and Simmer:
5. Serve and Enjoy:

Pro Tips for Perfect Alfredo Stuffed Meatballs:

Use freshly grated Parmesan - It melts better and adds more flavor than pre-grated cheese.

Don't skip the sear - It locks in juices and adds texture.

For a lighter option, use ground turkey and swap the cream for half-and-half.

Want more heat? Add a pinch of red pepper flakes to the meat mixture or the sauce.

Make it ahead - Prep and sear the meatballs in advance, then simmer them fresh in the Alfredo sauce when ready to serve.

What to Serve With These Meatballs:

Pasta - Fettuccine, linguine, or penne work best.

Garlic bread - To soak up every drop of sauce.

Roasted asparagus or broccoli - Something green to balance the richness.

A fresh Caesar salad - Crisp, creamy, and the perfect contrast to the heaviness.

FAQs (From My Kitchen to Yours):

## DIRECTIONS

1. **Make the Meatballs:** In a large mixing bowl, I combine the ground beef or sausage, breadcrumbs, Parmesan, egg, minced garlic, salt, pepper, and Italian seasoning. I mix gently (not overworking the meat) until everything is combined.
2. I then form small meatballs and press a mozzarella cube into the center of each, sealing them tightly so the cheese stays tucked inside during cooking.
3. **Sear the Meatballs:** In a large skillet over medium heat, I heat a drizzle of olive oil and sear the meatballs on all sides until browned. This takes about 2-3 minutes per side. Once browned, I remove them from the pan and set them aside - they'll finish cooking in the sauce.
4. **Make the Alfredo Sauce:** In the same skillet, I reduce the heat to medium-low and melt the butter. I add the minced garlic and sauté for about 1 minute, making sure it doesn't burn. Then I pour in the heavy cream, stirring constantly. Once the cream is warm, I whisk in the Parmesan cheese, along with a pinch of salt and pepper. The sauce thickens beautifully in about 3-4 minutes.
5. **Combine and Simmer:** I gently add the seared meatballs back into the skillet with the Alfredo sauce, making sure each meatball is coated. Then I cover and simmer for 10 minutes, letting the meatballs cook through and soak up that creamy, garlicky flavor.
6. **Serve and Enjoy:** I like to garnish with extra grated Parmesan and fresh parsley. These meatballs are fantastic served over a bed of fettuccine, spaghetti, or even creamy mashed potatoes. If I'm going for comfort food overload, I serve them with toasted

garlic bread on the side to scoop up the extra sauce.

7. Pro Tips for Perfect Alfredo Stuffed Meatballs: Use freshly grated Parmesan - It melts better and adds more flavor than pre-grated cheese.
8. Don't skip the sear - It locks in juices and adds texture.
9. For a lighter option, use ground turkey and swap the cream for half-and-half.
10. Want more heat? Add a pinch of red pepper flakes to the meat mixture or the sauce.
11. Make it ahead - Prep and sear the meatballs in advance, then simmer them fresh in the Alfredo sauce when ready to serve.
12. What to Serve With These Meatballs: These meatballs are a meal on their own, but if you want to round out the table, here's what I recommend:
13. Pasta - Fettuccine, linguine, or penne work best.
14. Garlic bread - To soak up every drop of sauce.
15. Roasted asparagus or broccoli - Something green to balance the richness.
16. A fresh : Caesar salad - Crisp, creamy, and the perfect contrast to the heaviness.
17. FAQs (From My Kitchen to Yours): Q: Can I bake the meatballs instead of searing?A: Yes! Bake at 400°F (200°C) for 15 minutes, then finish simmering in the Alfredo sauce.
18. Q: Can I freeze these meatballs?A: Definitely. Freeze the cooked meatballs separately and thaw before reheating in fresh Alfredo sauce.
19. Q: Can I use store-bought Alfredo sauce?A: You can, but homemade only takes a few minutes and tastes much better.
20. Why These Alfredo Stuffed Meatballs Belong on Your Table: If you love cheesy comfort food, these Creamy Garlic Butter Alfredo Stuffed Meatballs are a must-try. They're juicy, melty, rich, and completely indulgent - exactly what you want when you're in the mood for something that feels a little extra. Whether you serve them over pasta for a hearty family dinner or with crusty bread for a cozy night in, they're guaranteed to be a hit.
21. For more crave-worthy recipes, check out : Chef Maniac. If you try these meatballs, let me know how you serve them - I'm always looking for new twists!

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

Original recipe: <https://chefmaniac.com/creamy-garlic-butter-alfredo-stuffed-meatballs-the-ultimate-comfort-food/>