

Family-Friendly Meatball Pasta Bake - Quick, Cheesy, and Delicious

Dump and Bake Meatball Casserole



OVEN
400°F

TIME
35 min

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INGREDIENTS

- 1 bag frozen meatballs, thawed
- 1 jar marinara or spaghetti sauce
- 3 cups water
- 1 box bowtie pasta
- 1 teaspoon Italian seasoning
- 1 1/2 cups shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese

DIRECTIONS

- 1.** Preheat the oven: Set your oven to 400°F (200°C).
- 2.** Combine the ingredients: In a deep oven-safe pot or baking dish, combine the thawed meatballs, marinara sauce, water, bowtie pasta, and Italian seasoning. Stir well so the pasta is evenly coated.
- 3.** Cover and bake: Cover the dish tightly with a lid or aluminum foil. Bake for 35 minutes so the pasta can cook in the sauce.
- 4.** Add the cheese: Remove the cover and sprinkle mozzarella and Parmesan evenly over the top.
- 5.** Finish baking: Return the dish to the oven and bake for 10-15 minutes, until the cheese is melted and bubbly.
- 6.** Rest before serving: Let the casserole rest for about 10 minutes so the sauce thickens and the flavors settle.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Meatball options Beef, turkey, or Italian-style meatballs all work great in this casserole.

Pasta shapes Bowtie pasta holds sauce nicely, but penne, rotini, or rigatoni also work well.

Cheese variations Try adding provolone, fontina, or a blend of Italian cheeses for extra richness.

TIPS FOR SUCCESS

Cover tightly while baking This traps moisture so the pasta cooks properly.

Use enough liquid The water is necessary to soften the pasta while baking.

Stir halfway if possible This helps ensure all the pasta cooks evenly.

Let the casserole rest Resting allows the sauce to thicken and makes serving easier.

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

Original recipe: <https://chefmaniac.com/family-friendly-meatball-pasta-bake-quick-cheesy-and-delicious/>