

Oven Baked 4 Ingredient Wedding Soup Pasta That's Pure Comfort in a Casserole Dish

Oven Baked 4 Ingredient Wedding Soup Pasta That Makes Weeknight Dinner Easy



OVEN
375°F

TIME
35 to 45 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 bag frozen fully cooked meatballs
- 1 pound small pasta, such as ditalini or small shells
- 1 container or can of Italian wedding soup, or a rich chicken broth-based soup
- 1 to 2 cups shredded mozzarella or grated Parmesan cheese

DIRECTIONS

- 1.** Step 1: Preheat the oven: Preheat your oven to 375°F. Lightly grease a 9x13-inch baking dish.
- 2.** Step 2: Combine the ingredients: Add the uncooked pasta, frozen meatballs, and soup or broth mixture to the baking dish. Stir well so the pasta is mostly submerged in liquid.
- 3.** Step 3: Cover and bake: Cover tightly with foil and bake for 35 to 45 minutes, stirring once halfway through if needed. The pasta should be tender and the meatballs heated through.
- 4.** Step 4: Add the cheese: Remove the foil, sprinkle the cheese evenly over the top, and return the dish to the oven for another 10 minutes, or until the cheese is melted and bubbly.
- 5.** Step 5: Rest and serve: Let the pasta bake rest for about 5 minutes before serving. This helps everything settle and makes scooping easier.

SWAPS & NOTES

One of the best things about this dish is how flexible it is.

Pasta: Ditalini is the most natural choice for wedding soup vibes, but small shells, elbow macaroni, or mini penne also work well.

Meatballs: Frozen homestyle or Italian-style meatballs are perfect.

Mini meatballs make the dish feel even more like classic wedding soup.

TIPS FOR SUCCESS

They have that same low-stress, high-reward dinner energy.

