

## Dump and Bake Meatball Casserole Is My Favorite Easy Weeknight Pasta Dinner

### Dump and Bake Meatball Casserole



Dump and Bake Meatball Casserole  
1 pound frozen meatballs (any variety)  
1 can (24 ounces) pasta sauce

OVEN  
**400°F**

TIME  
**10 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

#### INGREDIENTS

- 1 pound frozen meatballs, any variety
- 1 can or jar (24 ounces) pasta sauce
- 1 cup water
- 2 cups uncooked pasta, such as penne or rigatoni
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese

#### DIRECTIONS

1. Preheat the oven: Preheat your oven to 400°F.
2. Mix the sauce base: In a large baking dish, combine the pasta sauce and water. Stir until well mixed.
3. Add the pasta and meatballs: Add the uncooked pasta and frozen meatballs directly into the sauce mixture. Stir well so the pasta is mostly submerged and everything is evenly distributed.
4. Cover and bake: Cover the dish tightly with foil. Bake for 35 to 40 minutes, stirring once halfway through to help the pasta cook evenly.
5. Check for doneness: Remove the foil and check that the pasta is tender and the meatballs are heated through.
6. Add the cheese: Sprinkle the mozzarella and Parmesan evenly over the top.
7. Finish baking: Return the dish to the oven, uncovered, and bake for another 8 to 10 minutes, until the cheese is melted and bubbly.
8. Rest and serve: Let the casserole rest for 5 minutes before serving so the sauce thickens slightly and everything settles together.

#### SWAPS & NOTES

Penne and rigatoni both work especially well here because they hold up nicely during baking and catch the sauce in all the right places.

If you use another pasta shape, stick with something sturdy rather than delicate.

Traditional beef meatballs bring classic comfort-food flavor, but turkey or chicken meatballs are great lighter options.

You can also choose a spicy pasta sauce if you want a little kick, or use a roasted garlic or herb-based sauce to add extra flavor without extra work.

## TIPS FOR SUCCESS

Make sure the baking dish is covered tightly with foil during the first part of baking.

That trapped steam is what helps cook the pasta properly without boiling it separately.

If the foil is loose, the liquid can evaporate too quickly and leave the pasta undercooked.

Stirring once halfway through is important because it helps keep the pasta from sticking together and ensures it all gets coated in sauce.

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

Original recipe: <https://chefmaniac.com/dump-and-bake-meatball-casserole-is-my-favorite-easy-weeknight-pasta-dinner/>