



## Easy Steps for Dump and Bake Meatball Casserole

### Description

Who says you need to break a sweat for a hearty, family-pleasing dinner? Presenting a no-fuss Meatball Casserole that requires zero boiling! And guess what? It's not just easy, but mouthwateringly delicious as well.

- Course: Dinner
- Cuisine: Italian
- Keyword: CASSEROLE, dinner, Meatball Casserole, Meatballs

  

- Prep Time: 10 minutes mins
- Cook Time: 45 minutes mins
- Total Time: 55 minutes mins

  

- Servings: 6

### Ingredients

- 1 package 16 oz rotini pasta, uncooked
- 1 jar 24 or 25 oz of your favorite marinara sauce
- 3 cups of water
- 1 pack 14 oz fully-cooked mini meatballs (note: if you're using frozen, thaw them first!)
- 2 cups of shredded mozzarella cheese
- Optional Garnish:
  - A handful of fresh herbs like basil, parsley, or oregano, finely chopped
  - Parmesan cheese freshly grated

### Instructions

- Preheat the Arena:
- Start off by firing up your oven to 425°F.
- Mix it Up:
- Grab a 9 x 13-inch baking dish. Toss in the rotini pasta, marinara sauce, water, and those adorable little meatballs. Want a little extra flavor? A pinch of salt won't hurt. Give it all a good stir.
- Bake Time:
- Cover the dish snugly with aluminum foil. Slide it into the oven and forget about it for 35 minutes. Well, don't completely forget—set a timer!

  

- Peek and Stir:
- After the timer goes off, uncover the dish. Stir things around and take a moment to taste the pasta. Not quite al dente? Cover it back up and let it cook a bit more.
- The Cheesy Finale:
- Once the pasta has achieved its ideal texture, blanket the casserole with shredded mozzarella. Pop it back into the oven, this time uncovered, for an extra 5-10 minutes, until the cheese is gloriously melted.

## Notes

- Thawing: Ensure those meatballs are thawed properly; nobody wants icy surprises!
- Quality Matters: The marinara sauce can make or break this dish. Opt for something rich and flavorful. Rao's brand is my personal go-to, but feel free to experiment.
- Baking Nuances: Keep in mind, the total cook time could vary based on your pan type and oven quirks. Glass and ceramic dishes usually take longer than metal ones.
- Texture Check: Beware of overbaking; nobody likes mushy pasta.

## Category

1. Oven Recipes

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