



Meatball Casserole

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

When you have meatballs in the freezer to use up this is a great goto meal I created it to feed two comfortably and it can easily be doubled to feed a crowd

Ingredients

- - 8 rotini pasta - 1 (24 ounce) jar prepared marinara sauce - 1 cup water - ½ cup prepared pizza sauce - ½ cup milk - 10 frozen cooked meatballs
- thawed - ¼ cup grated Parmesan cheese
- or to taste

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Stir rotini
2. marinara sauce
3. water
4. pizza sauce
5. and milk together in a bowl. Pour into a deep baking dish; pasta should be completely submerged in sauce. Cover dish tightly with foil. Bake in the preheated oven for 20 minutes; uncover and arrange meatballs on top
6. pushing them partially into pasta and sauce; cover tightly with foil. Bake until pasta is tender yet firm to the bite
7. 20 to 30 minutes more. Uncover; sprinkle with Parmesan cheese; return to oven for 5 minutes. Remove and let cool 5 minutes before serving. Cook's Note: This can be made with any homemade or store-bought pasta sauce
8. any homemade or store-bought meatballs
9. and mozzarella cheese
10. if you prefer.