

Dump And Bake Your Way To A Fantastic Meatball Casserole

There are so many days when i find myself super busy with the hustle and bustle of life that I forget all about makign dinner. There are also those days where I know I'm going to be busy and I need to get somethign started in the morning as I won't have time to make a meal later on in the day. That's when recipes like these come in handy.

Dump and bake meatball casserole is just that. You dump all 5 ingredients into the slow cooker, set it, and forget it! Does it really get any better than that? Nope, not really. Enjoy this amazing meal!

Ingredients

1 (16 ounce) package Barilla uncooked rotini pasta
1 (25 ounce) jar marinara sauce
3 cups water

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1 (16 ounce) package Barilla uncooked rotini pasta
1 (25 ounce) jar marinara sauce
3 cups water
1 (14 ounce) package fully-cooked miniature (cocktail-size) meatballs (if using frozen meatballs, make sure that they are completely thawed before using)
2 cups Kraft shredded mozzarella (or Italian blend) cheese
Optional: Parmesan cheese and fresh chopped herbs (such as basil, oregano, and parsley) for garnish

Instructions

Preheat oven to 425 degrees F.

In a large baking dish, stir together uncooked pasta, marinara sauce, water, and meatballs. Cover tightly with aluminum foil and bake for 30 minutes.

Uncover; stir.

Sprinkle mozzarella over the top and bake uncovered for 10 more minutes (or until cheese is melted and pasta is tender).

Source : allrecipes.com