Cheesy Bacon Meatballs
with Cavatappi Marinara

Cooking time
30-45 minutes

Let's Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Ingredients

- 4 slices bacon
- ½ lb ground beef
- ½ tablespoon worcestershire sauce
- 1 oz onion soup mix
- ½ cup panko breadcrumbs
- 1 tablespoon black pepper
- 1 tablespoon kosher salt
- 6 cubes mozzarella cheese
- 2 tablespoons beef stock
- 1 ½ cups marinara sauce
- 4 cups uncooked cavatappi pasta
- 3 sprigs parsley

Equipment Needed

- 2 sheet pans
- Knife
- 2 saucepans
- Cutting board
- Mixing bowl
- Colander
- Tongs

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In a mixing bowl, gently mix beef, worcestershire, onion soup mix, breadcrumbs, black pepper, beef stock, and chopped bacon until evenly combined. Take care not to overmix.

Divide the mixture into six equal portions of meat. Place a cube of mozzarella cheese in the center of each portion and roll into smooth balls. Allow meatballs to rest for 15 minutes. Arrange meatballs on a sheet pan and bake until evenly browned, about 10-15 minutes.

Preheat oven to 400°. Arrange bacon slices on a sheet pan. Put in oven and bake until crisp, approximately 12-14 minutes. Using tongs, place bacon on several paper towels and allow to drain. Transfer to a cutting board and chop. Chop the parsley.

Set a saucepan full of water over high heat and bring to a boil. Add the tablespoon of salt and the pasta. Cook until pasta is al dente, about 8–10 minutes. Drain pasta in a colander. Meanwhile, pour marinara sauce into a saucepan and heat over medium heat. To serve, spoon the cooked pasta and marinara sauce into a dish. Stir to combine and top with meatballs and chopped parsley.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.