

Baked Italian Ricotta Meatballs (Soft and Tender Every Time)

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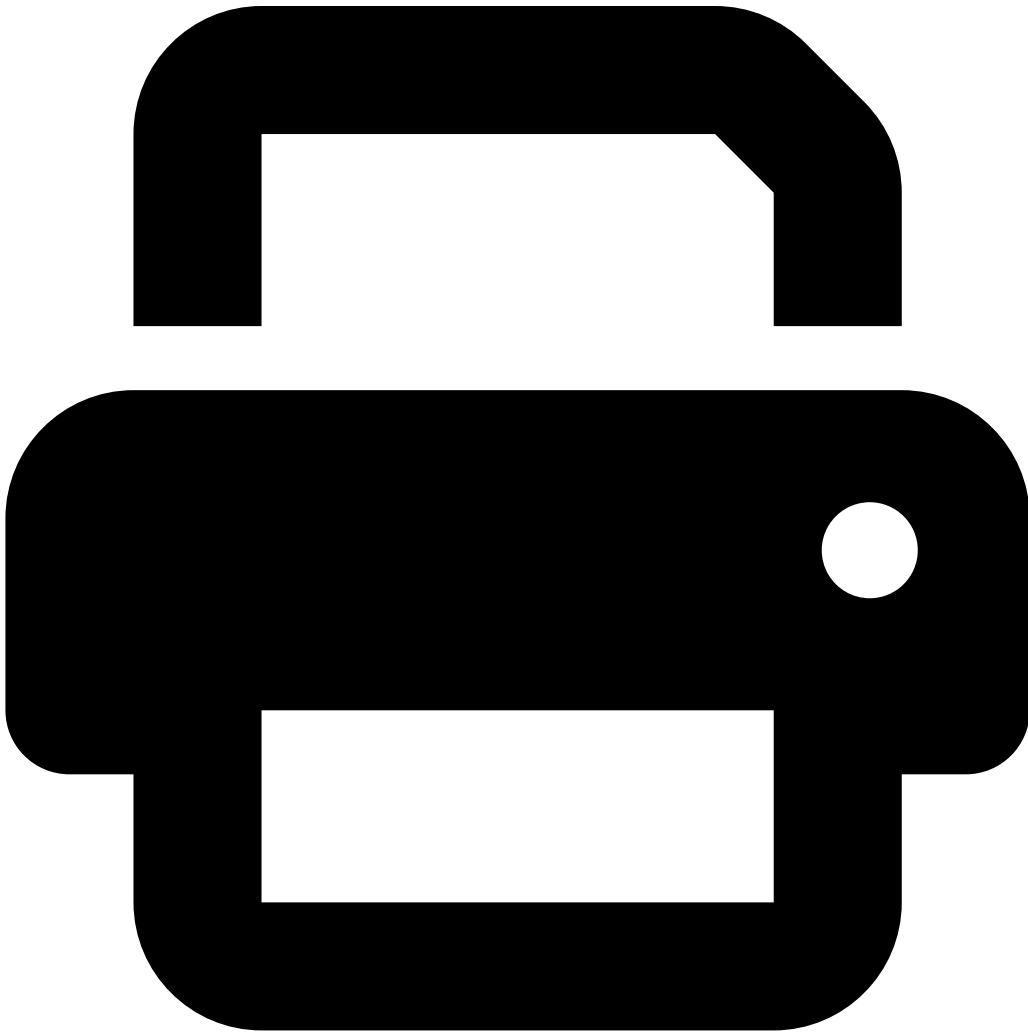
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These Italian ricotta meatballs are everything a homemade meatball should be—tender, flavorful, and simmered in a rich tomato sauce. The secret ingredient? Creamy ricotta cheese.

Growing up in an Italian family, meatballs were never dry or dense. They were soft enough to cut with a fork and packed with flavor. Adding ricotta to the meat mixture creates a lighter texture while keeping the meatballs moist and juicy.

Whether you're serving them over pasta, tucked into a sandwich, or enjoyed on their own with a piece of crusty bread, these ricotta meatballs are a comforting Italian classic you'll want to make again and again.

Things to know about this Baked Italian Ricotta Meatball recipe

Tips for the Best Ricotta Meatballs

- Use whole milk ricotta for the richest flavor.
- Mix the meat gently.
- Baked the meatballs before simmering for extra flavor.
- Let the meatballs rest in the sauce for at least 15 minutes before serving.

What to Serve with Ricotta Meatballs

These meatballs pair beautifully with:

- Spaghetti
- Orecchiette pasta
- Garlic bread
- Italian green salad
- Roasted vegetables
- Creamy polenta

You can also serve them in toasted rolls with melted mozzarella for an incredible meatball sandwich.

Storage

Store leftovers in an airtight container in the refrigerator for up to 4 days.

Freeze cooked meatballs and sauce for up to 3 months.

Frequently Asked Questions

Can I use all beef?

Yes. While the combination of beef and pork adds flavor and tenderness, all beef works well too.

Do ricotta meatballs taste like cheese?

Not really. The ricotta mostly improves the texture and moisture rather than adding a strong cheese flavor.

More Italian Recipes You'll Love

If you enjoyed these baked ricotta meatballs, here are a few more Italian favorites to add to your menu:

- **Orecchiette with Sausage and Tomatoes** – A simple Southern Italian pasta recipe that's perfect for busy weeknights and pairs beautifully with these tender meatballs.
- **Chopped Peach Caprese Salad** – Fresh peaches, mozzarella, basil, and homemade Italian vinaigrette make a light and refreshing side dish for a hearty meatball dinner.
- **Tomato Bruschetta** – Made with ripe tomatoes, garlic, basil, and toasted bread, this classic Italian appetizer is always a crowd-pleaser.
- **Summer Zucchini and Tomato Gratin** – A simple baked vegetable side dish that complements the rich flavors of homemade meatballs and sauce.
- **Easy Sicilian Potato salad** This light and flavorful Sicilian potato salad is tossed with olive oil, red onion, fresh herbs, and capers, making it the perfect refreshing side dish for baked ricotta meatballs

Whether you're planning a Sunday dinner or a casual family meal, these recipes help bring the flavors of an Italian kitchen to your table. Be sure to save your favorites and explore the recipe collection for more authentic Italian-inspired dishes.

Baked Italian Ricotta Meatballs (Soft and Tender Every Time)



These baked Italian ricotta meatballs are tender, juicy, and packed with flavor. Ricotta cheese keeps them incredibly soft while baking creates a beautifully browned exterior. Finish them in your favorite tomato sauce or serve them straight from the oven for an easy Italian family dinner.

- 1 lb. ground beef
- 1.2 lb. ground pork
- 1 cup whole milk ricotta
- 1 cup Italian breadcrumbs
- 1/2 cup grated Parmesan
- 2 medium eggs
- 2 cloves garlic, minced
- 1/3 cup fresh chopped Italian parsley
- Salt and pepper to taste

1. **Prepare the Meatball Mixture**

In a large bowl, combine all of the meatball ingredients. Mix gently until just combined, being careful not to overmix.

2. **Shape the Meatballs**

Roll the mixture into 18–20 evenly sized meatballs and place them on a parchment-lined baking sheet.

3. **Bake**

Bake in a preheated oven at 425°F for 10 – 12 minutes, or until the meatballs are lightly browned but not cooked through

4. **Finish in Sauce**

Transfer the baked meatballs to a pot of warm tomato sauce and simmer for 30-40 minutes before serving.

5. **Serve**

Serve hot with pasta, crusty bread, or your favorite Italian side dishes.

Main Course

Italian

Italian baked ricotta meatballs