

# How to Warm Up Meatballs in Tomato Sauce

## Step-by-Step Guide for Delicious Results

### Stovetop Method

1. **Place the Meatballs and Sauce in a Pan:** Transfer the meatballs and tomato sauce to a medium-sized saucepan or skillet.
2. **Heat on Low to Medium:** Set the burner to low or medium heat. This prevents the meatballs from drying out or the sauce from burning.
3. **Cover the Pan:** Put a lid on the pan to trap moisture and help the heat distribute evenly.
4. **Stir Occasionally:** Every few minutes, gently stir the meatballs and sauce to warm them evenly and prevent sticking.
5. **Check Temperature:** Heat for about 10-15 minutes, until the meatballs are hot throughout. You can use a food thermometer; they should reach 165°F.

### Oven Method

1. **Preheat the Oven:** Set your oven to 350°F (175°C).
2. **Arrange in a Baking Dish:** Place the meatballs and sauce in an oven-safe dish. Cover with aluminum foil to keep moisture in.
3. **Bake:** Heat in the oven for 20-25 minutes. Check that the meatballs are heated through (165°F internally).

### Microwave Method

1. **Use a Microwave-Safe Container:** Place meatballs and sauce in a microwaveable bowl.
2. **Cover Loosely:** Use a microwave-safe lid or plastic wrap (leave a small vent for steam).
3. **Heat in Intervals:** Microwave on high for 2-3 minutes, then stir. Continue heating in 1-minute intervals, stirring after each, until hot throughout.
- **Add a Splash of Water or Broth:** If the sauce seems thick, add a little liquid to loosen it while reheating.

Experience the unbeatable comfort of our premium meatballs in marinara sauce! Crafted from quality ingredients, our meatballs are perfectly seasoned and paired with a rich, homemade marinara bursting with the flavors of ripe tomatoes, herbs, and garlic. Whether you're looking for a quick weeknight meal or something delicious to share with loved ones, this dish delivers authentic Italian taste in every bite. Treat yourself and your family to a meal that's as convenient as it is delectable—order today and savor the tradition!