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Costco meatballs cooking instructions

Imagine this: You've just snagged a bag of those plump, juicy Costco meatballs, and your kitchen is brimming with possibilities. Whether it's a solo indulgence or you're feeding an army, these succulent spheres are a surefire way to transform your mealtime into a hearty, mouth-watering fiesta. Cooking Costco meatballs shouldn't be a puzzle, even if your culinary journeys are just beginning. After a decade and a half of tossing, searing, and simmering my way to comforting deliciousness, I've honed the foolproof techniques that will turn this simple frozen staple into a centerpiece your taste buds will celebrate. No more glancing at the clock, wondering if it's time to flip or stir. By the end of this article, you'll be equipped with the knowledge to bake, microwave, or let the slow cooker work its magic on those meaty morsels. From the perfect Costco meatball recipe to flavorful quick dinner recipes with Italian-style meatballs from Costco - our journey will unveil how to make every bite an effortless pleasure. Prepare to sail through tips on spicing things up with that perfect meatball sauce, and craft easy appetizers that will have everyone thinking you're a kitchen wizard. Let's get those meatballs rolling! How to Cook Costco Meatballs: The Quick Version Sheet Pan Meatballs with Fire-Roasted Veggies: Pan Fry: Slow Cooking: Other Serving Ideas: Understanding Costco Meatballs My kitchen has seen the rise and fall of countless dishes, and through it all, Costco meatballs have stood the test of time. Let's dive into what makes them a no-brainer for quick, satisfying meals. Ingredients in these meaty gems often include a mix of beef and pork, breadcrumbs, and savory spices. Nutritional info does tip the scale on convenience food, but let's face it—sometimes, that's just what the dinner table orders. Types range from classic Italian style, with herbs singing through every bite, to Swedish style, ready to be smothered in creamy sauce. And for my friends treading the plant-based path, Costco's got you covered too. Why Choose Costco Meatballs The allure of convenience and quality is strong with this one. Sealed within those bags is the promise of a meal that's both time-saving and consistently tasty. Plus, talk about versatility in recipes — from subs to stroganoffs, they're culinary chameleons. And we can't forget cost-effectiveness. With bulk buying, those meatballs practically hop into the cart, whispering sweet nothings of savings. Storage Recommendations Before cookin Costco meatballs, know this: they'll play nice in your fridge for a day or two, or enjoy a longer winter's nap in your freezer (think a solid two months). Always eye those best before dates though, for they are the true keepers of time. Preparing for Cooking Thawing Techniques If your mealtime is on a tight schedule, pull those meatballs out the night before and let the fridge do the heavy lifting. For spur-of-the-moment cravings, a cold water bath or a friendly zapping session in the microwave gets them cook-ready. Pre-cooking Preparation Before the cooking begins, let's talk shop. Clean hands, clean surfaces—your kitchen is your temple. Grab a tray, gather your gear (spoons, pans, and the works). And those extra touches? Finely sliced basil, a garlicky concoction, or freshly grated Parmesan could be just the ticket. Cooking Methods Oven Baking Crank that oven to 375°F, give those meatballs some personal space on a baking sheet, and watch them sizzle to perfection. And for that crispy exterior we all crave? A little broiler action at the end does wonders. Stovetop Cooking It's the battle of the pans: to fry or to simmer? The key to winning is a slick of oil (olive or otherwise) and a robust sauce for simmering. Stay vigilant, friends—sticking and burning are foes not easily bested. Slow Cooker Method Layer those meaty morsels, drown them in the sauce of choice, set your cooker on low, and let time conjure up that tenderness. It's the kind of low-effort, high reward cooking that stories are made of. Microwave Cooking Microwave cooking might be quick, but remember, it's a game of patience. Set your power, watch the clock, cover to trap the steam, and stir occasionally. Remember, each microwave is an enigma—adjust times as your culinary intuition dictates. Creative Recipes Using Costco Meatballs Classic Italian Spaghetti and Meatballs Ah, the eternal dance of noodle and meatball. Simmer those meat orbs in a simmering marinara sauce, boil your pasta to that toothsome al dente, and combine. A sprinkle of basil, a twist of pepper, and voilà. Swedish Meatballs with Cream Sauce Dreaming of Sweden? Sear those meatballs, whip up a velvety cream sauce with a hint of mustard, and serve atop a pillow of mashed potatoes. The result? A trip to the Nordic lands without leaving your dinner table. Asian-inspired Meatball Dishes Asian flair? Say no more. Toss your meatballs in a sticky, sweet and spicy sauce, pair with jasmine rice or tender noodles, and watch the magic happen. A sprinkle of sesame seeds, a few chopped scallions, and you're in business. Tips and Tricks for Perfect Meatballs Every Time Adjusting Cooking Times and Temperatures It's about reading the room—or in this case, the oven. Meatball size and unique oven quirks mean you'll need to be flexible. And get this: a meat thermometer is your secret weapon. Flavor Enhancements Marinate your meatballs if time allows, or just shower them in herbs and spices pre-bake. Layers of flavor, my friends—that's the culinary high ground. Presentation and Serving Suggestions The eye eats first, so let's make it a feast for the senses. A drizzle of sauce here, a garnish there, and you're not just cookin Costco meatballs, you're crafting an experience. Storing and Reheating Leftovers In the unlikely event of leftovers, cool them down, box them up, and slide them into the fridge. For reheating, think moisture—cover them up and reheat gently to keep them from drying out. Or freeze them, and you've got time on your side for round two. From thawing to serving, this guide is your roadmap to conquering the mighty Costco meatball. Wherever your culinary winds sail you, may they be ever flavored with joy and sprinkled with good taste. FAQ on Cooking Costco Meatballs What's the best way to cook Costco meatballs from frozen? Thawing? Forget it. Spread them on a baking sheet, pop into a preheated oven at 375°F, and give them around 20 to 25 minutes. They'll come out sizzling with a perfect golden-brown crust. Quickest path to savory bliss. Can I cook Costco meatballs in a microwave? Absolutely. For a speedy fix, arrange them on a microwave-safe dish, and cover. Heat on high for a couple of minutes, stir, and repeat if needed. Juicy tenderness, at lightning speed. Is it possible to use a Crockpot for Costco meatballs? Slow and low, that's the way to go. Toss them into the Crockpot with your favorite sauce, set to low for 4 hours. Your patience is rewarded with melt-in-your-mouth meatballs steeped in flavor. Are Costco meatballs already fully cooked? They sure are. Costco's meatballs come fully cooked, meaning your job is just to heat them through. A big win for getting scrumptious meals on the table without the extra fuss of cooking raw meat. How do I make meatball appetizers using Costco meatballs? Turn those meaty orbs into crowd-pleasers. Skewer with toothpicks, drizzle or dunk in marinara, BBQ, or sweet and sour sauce. A quick bake or broil, and you've got appetizers that vanish quicker than you can say "delish!" The meatball sub is a classic. Simmer your Costco meatballs in marinara, scoop them onto a toasted sub roll, heap on the mozzarella, and broil until bubbly. Heaven in a bun, right there. What temperature should I use for baking Costco meatballs? A steady 375°F ensures they warm evenly and get that slight sear outside while locking in moisture. You're 20 minutes away from that aroma of a hearty meal wafting through your home. How long can I store cooked Costco meatballs? Once cooked, let them cool down. Then, safe away in the fridge, they'll be good for about three to four days. Want them longer? Freeze them up, and they'll keep for about two months. Are Costco meatballs gluten-free? Hold up! Standards vary with the recipe changes. Always check the label on the bag to be sure. If it's a must, Costco sometimes stocks gluten-free options, so keep an eagle eye on those labels. Can I air fry Costco meatballs? You bet. An air fryer turns out crispy meatballs with a tender heart in about 10 minutes. Just set it to 400°F, let them dance in the basket, and prepare for crunchly goodness. Conclusion And just like that, friends, the curtain falls on our savory saga: how to cook Costco meatballs. You waded through the trenches of your kitchen, emerged unscathed, and now? Feast is at your fingertips. Those orbs of joy, now glistening under the kitchen lights, are your tasty triumph. Quick recap: Oven-bake? A golden crust is your reward. Microwave? Speedy tenderness for the win. Crockpot? Low heat melds flavors in a juicy embrace. Loaded now with kitchen wisdom, pave your path to meatball mastery, whether it's whipping up the perfect meatball sub or conjuring a batch of dazzling appetizers that leave guests smitten. Your Costco meatballs, your rules. Whether it's a simple Italian-style weekday dinner or prepping for that grand soiree, your platter will never look bland. Bookmark this page, for these are secret whispers from one kitchen enthusiast to another—your arsenal for when the meatball mood strikes. If you liked this article about how to cook Costco meatballs, you should check out this article about how to cook Costco fried rice. There are also similar articles discussing how to cook Costco egg rolls, how to cook Costco mac and cheese, how to cook Just Bare chicken nuggets, and how to cook Costco mozzarella sticks. And let's not forget about articles on how to cook Costco ravioli lasagna, how to cook Costco taquitos, how to cook Costco edamame, and how to cook Costco frozen vegetables. Jump to Recipe Print Recipe Learn how to cook and use the Kirkland brand meatballs that you get from Costco. There are several ways to cook them from air frying to baking in the oven. I also talk about how I used them in a Costco croissant and homemade lasagna. I love me some meatballs. Homemade. Swedish. Italian. Whether they are fresh or frozen. Pork or beef. Those meatballs you get in a bowl of pho at a Vietnamese restaurant. Meatballs are my thing. How fun it is to have one of those huge bags of meatballs you get at Costco in your freezer. Let me show a whole bunch of different ways you can make them and serve them. Jump to: Kirkland Signature Italian Style Meatballs come in a 6 pound bag for \$19.99. That comes out to a per piece pound of \$3.33 per pound. I checked this price at the Costco store in Spanish Fork, Utah in August of 2023. These are already cooked beef meatballs that come frozen. You get a whopping 140 meatballs in a bag. Want to cook your meatballs in a pan? Simply place a couple tablespoons of cooking oil in your pan and put it over medium to medium high heat. Add in the meatballs and stir to combine. You don't need to wait until the pan gets hot. Besides I think it's a good idea to start getting any excess water from coming from the freezer out of the meatballs. If you put them in a super hot pan, you might get splattered when the hot oil and water interact. Cook until the meatballs have browned and have passed an internal temperature of 165. The best way to check for temperature is using an instant read thermometer. In my experience nothing can surpass the The Thermapen® ONE from ThermoWorks. It reads in just 1 second. Super easy to use and the temperature display is easy to read. I can't say enough about how much I love mine. You also could simmer the meatballs in a sauce you already made or bought. Bring the sauce to a simmer, add meatballs, and then reduce the heat so you can keep a bare simmer. Cover and cook for about 20 minutes to heat the meatballs up. I prefer to brown the meatballs in a pan and then add the sauce and heat it up until hot. My favorite way to cook meatballs now is air fry them. It's fast and easy. You don't need any oil. Just put the meatballs in the basket of your air fryer. Cook them until they are 165 on the inside and are browned. This usually takes around 8-10 minutes. See my full instructions at the bottom. After I am done air frying I add a sauce to them. And maybe put them with some pasta. The best temperature if you want to bake these meatballs is 375 degrees. Arrange them in a single layer on a sheet pan. To make clean up easier, line the sheet pan with parchment paper first. How long to bake - This should take around 20 minutes or until they reach an internal temperature of 165 degrees. Want to know the moment they are done? For that I turn to another one of my favorite thermometers, DOT® Simple Alarm Thermometer. Plug the probe end into the middle of a meatball making sure it's not hitting the sheet pan. You then hook it to the unit and set what temperature you want. An alarm will sound when the food is ready. Super easy and saves you from having to keep opening the oven, wasting energy and slowing down the cooking time. For this I am just going by the instructions that I have on the bag. I prefer every other method. Place frozen meatballs on a microwave safe plate. Heat for 10 minutes on medium power or until warmed through. Allow to sit 2 minutes before removing from microwave. If you have an air fryer it's going to take you about the same time and they will brown better, so I would never microwave or air frying. But if you don't have one this can work out in a pinch. You can easily steam these meatballs by using a steamer basket in a pot or if you got one, you can use a bamboo steamer lined with some parchment paper. It should take around 15-20 minutes to get the meatballs heated up to an internal temperature of 165 degrees. Bonus tip - I like using the tough green parts of leeks. You just need to steam them until they are warmed up all the way through. I actually have a bamboo steamer basket that I use with my Instant Pot. I certainly love meatballs that are topped with amazing sauces. My 3 favorite are tomato sauce, pesto, and gravy. For the pesto, you can either make your own pesto or buy the Kirkland brand pesto at Costco. Did you know you can make pesto with ingredients besides basil? I have recipe on the blog for a Spinach & Arugula Pesto, that is a great way to use up those greens before they go bad. I also have to say that using both tomato sauce and pesto will blow your mind! Meatballs between two pieces of bread? Yes!!! One of my son's favorite foods of all time is a meatball po'boy down in New Orleans. Skip the lunch meat and try throwing a few meatballs in the air fryer and then slice them up and put them in your favorite bread. Here is what I did before. I had some croissants from the bakery section at Costco. I sliced one open without going through the entire croissant, making a pocket. I filled it with air fried meatballs, sliced in half, then topped with Kirkland Mozzarella cheese. I bought a huge block of it and then grated it myself. I topped it off with my homemade tomato sauce but you can use anything you like from Costco. Can't get much easier than this. Since the meatballs are cooked, it's super easy to add them as a pizza topping. Just slice them into bite sizes pieces and add to your pizza. You can't find it at Costco, but if you ever come across Brick cheese, it's seriously the best cheese for pizza. It's what you find on the real deal Detroit style pizza. If you want a Costco cheese, I recommend the Belgioso Fresh Mozzarella logs. Check out our post for my guide to buying cheese at Costco. Last up I want to talk about using meatballs to make homemade lasagna. I would take meatballs over ground beef in lasagna any day. I love getting that meaty bite. Since the Kirkland Meatballs are already cooked, you don't even need to do anything to them, just slice and layer them into your lasagna. You may need let them thaw a bit first to slice them in half. Or you can briefly warm them enough in the air fryer or microwave. The lasagna will look amazing with the meatballs sticking out of the top. RELATED - Check out our post to learn What Vegetables Go Well in Lasagna Listen to me share a whole bunch of different meal ideas using Costco frozen foods by clicking the play button below. Listen to more episodes of the Eat Shop Waste Not Podcast Kirkland brand frozen pre-cooked meatballs Add the frozen meatballs directly to the air fryer basket. No need to thaw.Only put the meatballs in a single layer. Don't stack them or they won't cook evenly. if you can't fit as many as you want to cook then work in batches.Set the air fryer to 375 degrees for 5 minutes. Shake the meatballs in the basket.Check the meatballs after 5 minutes. If they are browned and have reached at 165 degrees then they are ready. If not cook the for another 3-5 mintues. Serve whatever way you want. Mention @eatlikeanoneelse or tag #eatlikeanoneelse The Costco Frozen Meatballs are great to keep in your freezer for anytime you need help whipping up a fun and tasty weeknight dinner. The all beef meatballs are fully cooked so all you need to do is warm them up and throw them in your favorite recipe. These are All Beef Italian Style Meatballs from Kirkland Signature and they are a great value. My quick review is, "The Kirkland frozen meatballs taste acceptable and are incredibly convenient. We do not love the meatballs but we do keep a bag of them in our freezer for those times that we want a quick meal or an easy way to feed a crowd." Cooking Instructions These meatballs are already fully cooked so all we really need to do is and heat them up! The meatballs come in a resealable bag so don't feel like you need to cook all six pounds at once! The packaging provides three ways of heating up the meatballs including: Of course I disregarded all of those instructions and used my Ninja Foodi air fryer Steamer Heating Instructions Place desired amount of frozen meatballs in a double boiler. Steam heat the meatballs until thoroughly warmed. Oven Heating Instructions Preheat oven to 375F. Arrange desired amount of frozen meatballs in a single layer on a baking sheet. Heat for 20 minutes or until thoroughly warmed. Microwave Heating Instructions Place about 20 frozen meatballs on a microwave safe plate. Heat the meatballs for 10 minutes with MEDIUM power. Ensure internal temperature reaches 165F. I have to confess that I have no idea how to set my microwave's power to Medium. Air Fryer Heating Instructions Place desired amount of frozen meatballs in a single layer on the air fryer tray. Heat at 375F for 17 minutes. Eat the Meatballs. There are pros and cons of using the air fryer to heat the meatballs. On the positive side, the meatballs heat up quickly and get a little crunchy on the outside. I really like the extra texture that the crunch brings to the party. On the negative side, some grease drips out of the meatballs while they are cooking and I had to apologize to my wife for creating so much smoke in the kitchen! Taste Test The meatballs taste okay but not great. The texture of the meat is spongy and feels like the processed food that it is. There isn't a large beefy flavor nor is there anything that screams "Italian". These taste perfectly acceptable for a quick and easy meal but do not begin to compare to homemade meatballs. Let's put this another way and say that your kids will love these bite sized meatballs. Recipe Ideas Probably the absolute EASIEST way of heating the meatballs is to put them in a sauce pan or a slow cooker and let them simmer in your sauce of choice. When I am making pasta I will cover the meatballs with a jar of Rao's marinara sauce and let it simmer away. By the time the water for the pasta has come to a boil and the pasta has cooked the meatballs are heated through and ready to eat. Similarly, you can throw these meatballs in a crock pot along with a jar of barbecue sauce. Let things cook on Medium for an hour or so and you will have an easy and delicious platter of bbq meatball appetizers. Click Here for a full list of 15 Great Meatball Appetizer Ideas! My favorite meatball recipe is pretty simple. Heat the meatballs, add to a hot dog bun and top with marinara sauce for an amazing meatball sandwich. Convenience Even though these are not the best tasting meatballs in the world they are good enough and come in super handy. I keep a bag of these meatballs tucked away in my freezer for when I want an easy, no hassle lunch. They also come in handy when my wife and I both think the other one of us was going to go to the store and pick up dinner for tonight. The meatballs are a no-brainer when we want to put out a game day spread. The six pound package is easy to prep in a standard crock pot and will feed a lot of guests. It is also nice to have them around when I am trying to come up with something interesting for dinner. It is nice to open up the freezer and say, "Oh yeah, we have those meatballs that we can do something with!" Nutrition A single serving of this product contains five meatballs and has the following calories and nutritional information: Calories: 230 Fat: 18g (23% DV) Cholesterol: 45mg (15% DV) Sodium: 520mg (23% DV) Carbohydrates: 5g (2% DV) Protein: 12g The meatballs are high in fat and sodium and, while that isn't surprising for a processed ball of meat, are not something that I would want to eat everyday. The calorie count works out to about 50 calories per meatball. Ingredients The meatballs contain: Ground Beef Water Breadcrumbs Soy Protein Dextrose Salt Mustard Spices Dehydrated Bell Peppers Parmesan Cheese Romano Cheese Dehydrated Garlic Chili Pepper Parsley I am not crazy about the idea of there being so much soy protein in a Beef Meatball but I guess that is one of the ways that Costco is keeping the product affordable. The meatballs do contain breadcrumbs so they are not gluten free. Storage The meatballs must be kept frozen and should not be thawed before cooking. The bag comes with a resealable bag so you can take out as many meatballs as you want and then toss it back in the freezer. There is a "Best By" date on the bag that is about a year from your date of purchase. I suspect you will eat your way through all 140 meatballs before the year is up so don't worry about how long they will keep. Item Number and Location The Kirkland Italian Style meatballs are Item Number 88744. The meatballs are found in the freezer section of the warehouse near the other frozen beef and seafood options. The meatballs are not seasonal so you should be able to find them all year long. If you can't find these in your warehouse then they are probably just temporarily out of stock. Price I bought the six pound bag of frozen meatballs for \$19.99 which works out to a cost of \$3.33 per pound or about \$0.14 per meatball. I feel like this is an excellent deal as \$3.33 is pretty dang close to the price of uncooked ground beef and Kirkland has gone ahead and seasoned, shaped, cooked and packaged the meatballs for you. You might be able to find some frozen meatballs cheaper at Walmart but if you do then I strongly suggest that you check the red list to see what sort of stuff they are putting in there. Other Beefy Options at Costco If these meatballs don't seem like what you want for dinner then Costco has some other beefy dinner options for your consideration. Probably the best option is the prepared Meatloaf and Mashed Potato meal kit Costco has in the deli. The meatloaf comes with a thick, sweet glaze and the Yukon Gold mashed potatoes are creamy and delicious. This is a great "stick to your ribs" meal that is ready in about an hour. You could also pick up a pack of frozen hamburgers at Costco and throw them on the grill. I would suggest sticking with the Sirloin burgers as they are the best combination of price and nutrition. Last up is the tray of Kirkland Pot Roast that they keep in the refrigerated coolers by the deli. You can pick up the pot roast, a container of mashed potatoes and a salad and you will have a delicious meal that will be ready in about 15 minutes. Greg Larkin is the founder and managing editor of Costco Food Database, the premiere site for honest takes on all things Costco food. A self-proclaimed Costco super-fan since childhood, Greg turned his obsession in a mission to properly rate and review all of Costco's delicious buys. When he's not busy navigating Costco aisles, you can find Greg smoking Kirkland Signature meats, meal prepping, or perfecting his homemade jerky recipes.