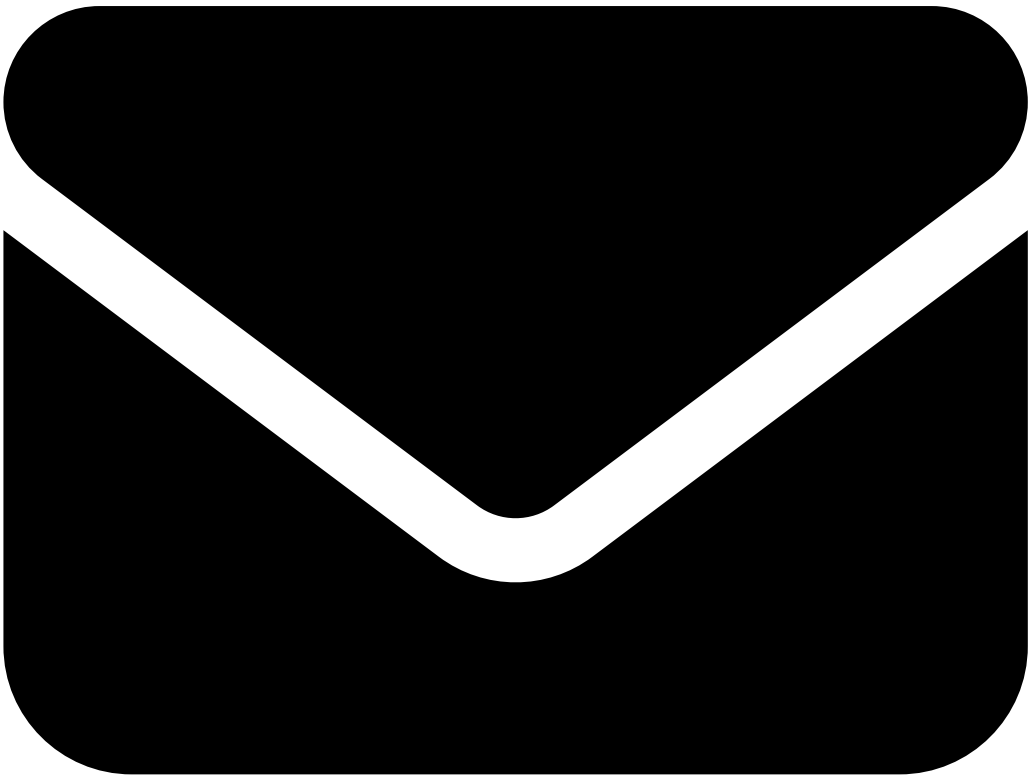
Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)

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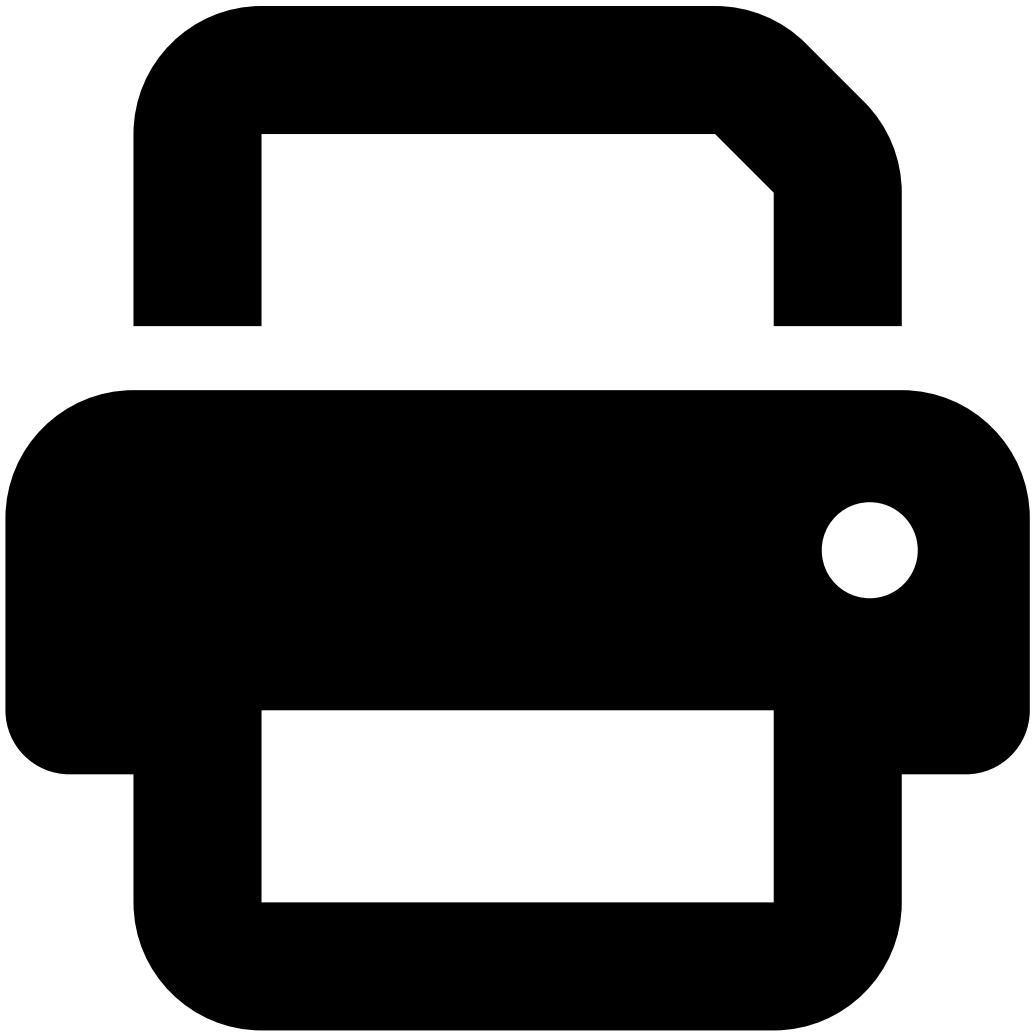
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SMS



Sometimes, it’s amazing how a few simple ingredients can produce such an incredible meal. These Italian Pan-Seared Thick-Cut Ribeye Steaks are a perfect example. With quality beef, a little seasoning, and a simple garlic herb butter, you can make a steakhouse-quality dinner right in your own kitchen.

My older brother, who is an amazing chef, taught me an important lesson when we were starting out in the restaurant business: “You put garbage in, you’ll get garbage out.” I’ve never forgotten those words, and they’re especially true when cooking a good steak. Start with quality ingredients, and you don’t need to do much to make them shine.

For this recipe, I use two thick-cut, one-pound ribeye steaks cut from the rib section of the beef. Ribeye is one of my favorite cuts because of its beautiful marbling, rich beefy flavor, and tenderness. I season the steaks simply with salt

and black pepper, then finish them with an Italian-inspired garlic herb butter that complements the natural flavor of the beef without overpowering it.

If you're looking for the secret to a beautifully browned crust and a juicy, tender center, a **cast-iron skillet** is my go-to choice. Cast iron retains heat exceptionally well, making it ideal for getting that deep, golden-brown sear on thick-cut steaks.

These Italian-style skillet steaks are perfect for a special dinner or whenever you're craving a delicious steak without a complicated recipe. Serve them with roasted potatoes, sautéed broccoli rabe, or your favorite Italian vegetable side dish for a simple, satisfying meal.

Tips for Making Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)

- **Get the skillet hot:** The secret to a beautiful, golden-brown crust is a properly heated skillet. I recommend using a cast-iron skillet because it retains heat so well. You should hear a good sizzle when the steaks hit the pan.
- **Let the steaks sear:** For the best crust, allow the steak to sear undisturbed on the first side before flipping. There's no need to keep turning the steaks repeatedly. Letting the surface brown properly helps develop that delicious, steakhouse-style crust.
- **Choose the right cut of beef:** Ribeye steaks are rich, tender, and full of flavor, but you don't have to spend as much to make a delicious steak dinner. A more budget-friendly option, such as boneless strip steak, works beautifully with this Italian-inspired skillet method.
- **Use thickness as your guide:** One finger's width is a rough guide for a medium-thickness steak, while two fingers indicate a thicker cut. For the most accurate

results, use an instant-read meat thermometer and adjust the cooking time according to the steak's thickness and your preferred doneness.

- **Plan your servings:** My two ribeye steaks weighed approximately 1 pound each. Depending on the sides and appetites, two large steaks can serve 3–4 people when sliced and shared.

What to Serve with Italian Bistecca

This Italian Bistecca is delicious served straight from the skillet with its rich, beefy flavor and golden-brown crust. I like to keep the sides simple so the steak remains the star of the meal.

Here are a few Italian-inspired side dishes that pair beautifully with pan-seared ribeye steak:

- **Roasted potatoes:** Crispy on the outside and tender inside, they're perfect alongside a juicy steak.
- **Sautéed Swiss chard:** A classic Italian vegetable side with a slightly bitter flavor that complements rich beef.
- **Roasted Parmesan broccoli:** An easy vegetable side for a simple steak dinner.
- **Homemade focaccia bread:** Perfect for soaking up any leftover garlic herb butter or pan juices.

You can also serve this steak with a fresh green salad for a lighter meal.

How to Store Leftover Italian Bistecca

Although this steak is best served immediately after cooking, you can save leftovers for another meal.

Refrigerator: Allow the steak to cool slightly and transfer it to an airtight container. Refrigerate within

two hours of cooking and use within 3–4 days.

Reheating: For the best results, gently warm sliced steak in a skillet over low heat with a small amount of butter or beef broth. Heat just until warmed through to help prevent the meat from drying out. You can also use the microwave in short intervals, although the steak may lose some of its original texture.

Freezing: Cooked steak can be frozen in a freezer-safe container or freezer bag for up to 2–3 months for best quality. Thaw overnight in the refrigerator before reheating. Keep in mind that freezing may affect the texture of the steak.

My tip: If you know you'll have leftovers, slice only what you plan to serve and store the remaining steak in larger pieces. This helps it retain more moisture.

More Italian Recipes to Try

If you enjoy simple Italian cooking with good-quality ingredients, here are a few more recipes to add to your dinner rotation:

- **Italian Steak Pizzaiola:** Tender steak cooked with tomatoes, garlic, and Italian herbs.
- **Italian Roasted Sausage, Peppers and Potatoes:** A hearty, easy dinner with classic Italian flavors.
- **Oven-Fried Lemon Chicken Cutlets:** Crispy, golden chicken cutlets with a bright lemon flavor.

Let's Make Italian Bistecca!

Sometimes the simplest recipes are the best, especially when you start with quality ingredients. This Italian Bistecca is proof that you don't need a long list of ingredients to make a delicious steak dinner at home.

If you try this recipe, please leave me a comment and let me know how it turned out. Did you serve it with roasted potatoes, broccoli rabe, or another favorite side? I love hearing from you, and your reviews help other readers decide which recipes to make!

Italian Bistecca (Thick-Cut Pan-Seared Ribeye Steak)



Italian Bistecca is a simple, delicious steak dinner made with thick-cut ribeye steaks, classic seasonings, and a flavorful garlic herb butter. Pan-seared in a hot skillet for a beautiful crust and juicy center, this Italian-inspired steak is perfect for a special dinner or an easy restaurant-style meal at home.

- 2 8 oz. prime rib steaks
- 2 tbsp each butter and olive oil
- Salt and pepper to taste
- ½ cup beef broth or red wine
- 2 tbsp each chopped garlic and yellow onion
- 2 tsp each chopped Italian parsley, thyme, and oregano

1. Turn oven to 425 degrees
2. Salt and pepper steaks let sit at room temperature for

15 minutes

3. Meanwhile in a large oven proof skillet bring the butter and olive oil to medium high
4. Add the garlic and yellow onion saute until tender and just beginning to brown
5. Push the onion and garlic to one side of pan
6. Turn the heat to high add the steaks sear the steaks 2 to 3 minutes per side only flipping the steaks once
7. Add The beef broth or red wine and herbs scraping up all the brown bits at the bottom of the pan
8. Transfer the pan to the preheated oven cook for 7 to 9 minutes for medium rare adjusting oven times to your preference.
9. Remove from oven and turn oven off
10. Transfer steaks to cutting broad tent with alumni foil let rest 10 minutes
11. Meanwhile add 1/3 stick of butter to the skillet return to stovetop and simmer for five minutes
12. Pour Pan sauce over steaks

Bring the steaks closer to room temperature before cooking for more even results. Pat the steaks dry before seasoning to encourage a good sear. Preheat the cast-iron skillet until very hot before adding the steaks. Sear without moving the steaks to develop a golden-brown crust. Use an instant-read thermometer to check doneness. Let the steaks rest for 5–10 minutes before slicing against the grain.

Main Course

Italian

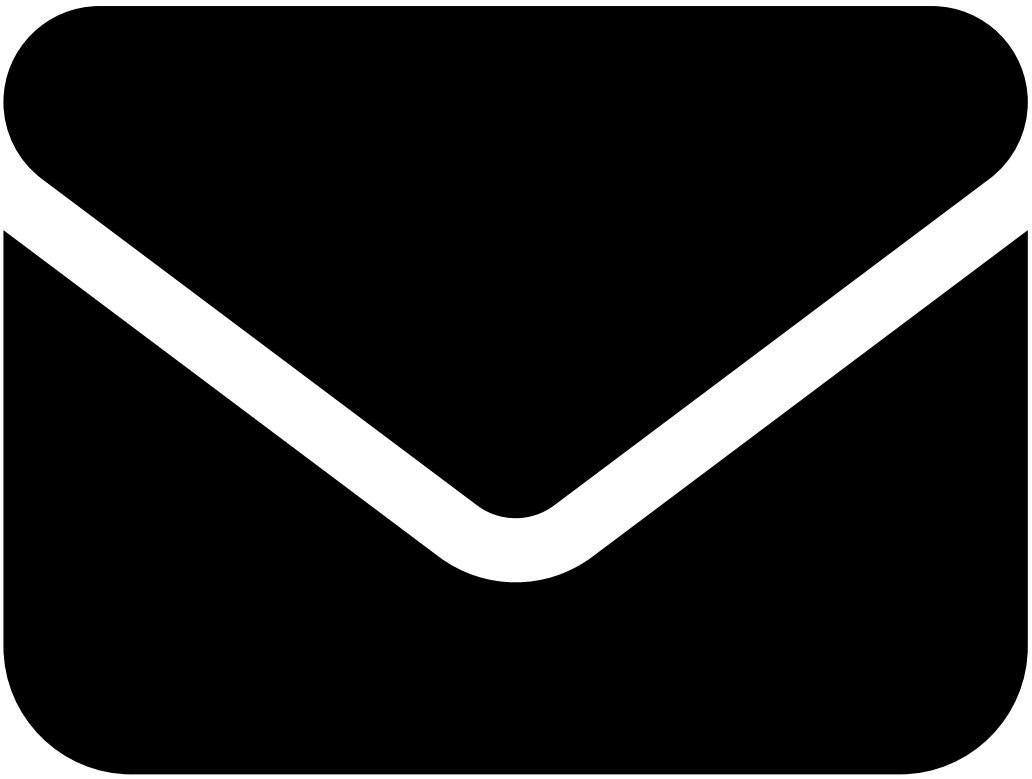
Italian Bistecca steak

15 Italian Fall Recipes for Cozy Autumn Cooking

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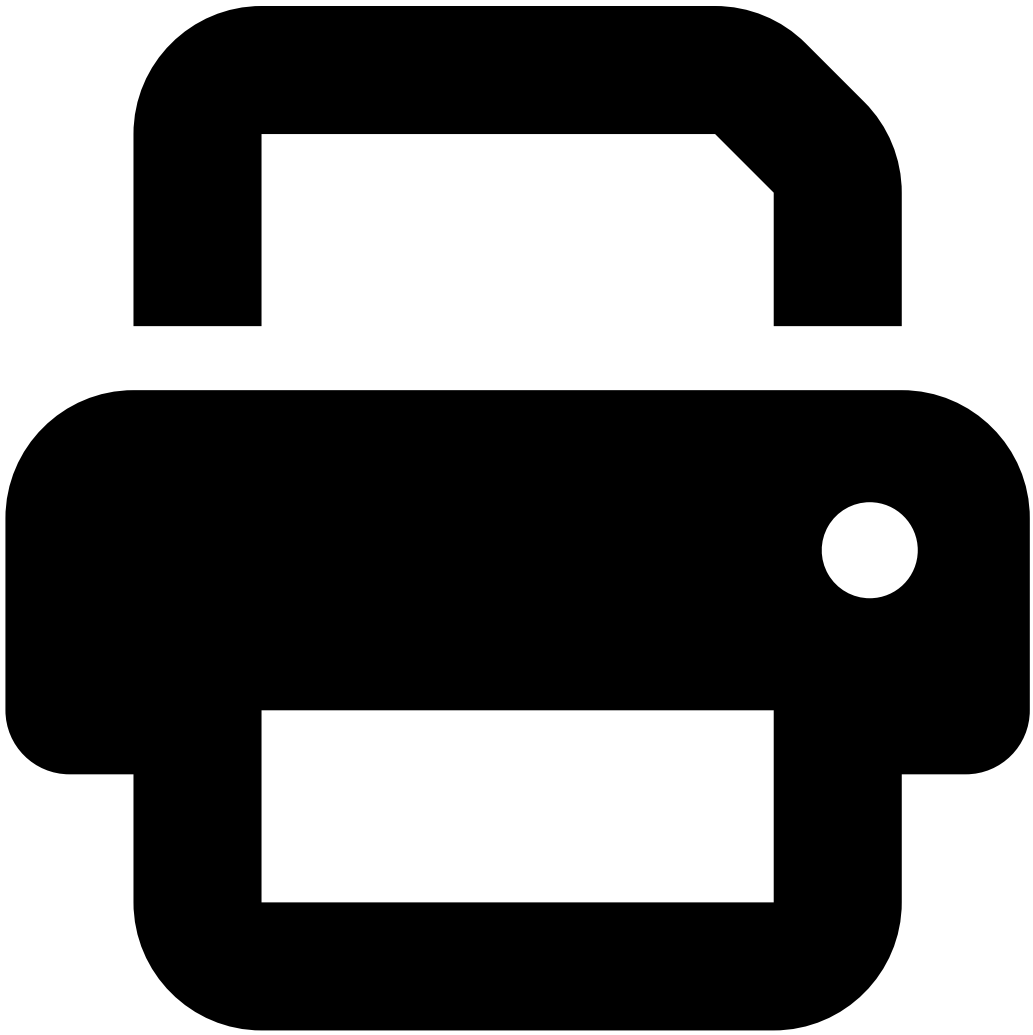
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SMS



When the weather starts to cool down, I find myself reaching for the kind of Italian recipes that are meant to be slow-cooked, simmered, and shared around the table.

Fall cooking in Italy is all about hearty soups, rich sauces, tender meats, beans, seasonal vegetables, and comforting pasta dishes. These are the recipes that fill the kitchen with incredible aromas and make you want to sit down for a long dinner.

I’ve gathered 15 of my favorite Italian-inspired fall recipes from my kitchen—everything from comforting Italian soups and rustic stews to slow-simmered pasta sauces. They’re the kind of recipes I grew up with and the kind of food I still love making at home.

Whether you’re looking for an easy weeknight dinner or something to simmer slowly on a chilly Sunday afternoon,

there’s something here for you.

Italian Holiday Chicken Soup

This is the kind of soup that feels like family. Tender chicken, homemade meatballs, hearty greens, and a flavorful broth come together in a comforting Italian soup that’s perfect for a chilly fall day.

It’s nourishing, satisfying, and the kind of recipe that belongs in a big bowl at the dinner table.

Perfect for: Sunday dinner, holidays, or when you want a truly comforting bowl of soup.GO TO RECIPE

Creamy Italian Bean and Parmesan Soup

Creamy cannellini beans, Parmesan, and fresh spinach come together in this hearty Italian soup that’s rich, comforting, and perfect with a slice of warm crusty bread.

GO TO RECIPE

Creamy Italian Zuppa Toscana Soup

This Creamy Italian Zuppa Toscana Soup is a rich and comforting classic made with Italian sausage, tender potatoes, fresh kale, garlic, and a creamy broth. It’s an easy one-pot soup that’s perfect for chilly evenings and tastes even better the next day.GO TO RECIPE

Classic Italian wedding soup

Classic Italian wedding soup is a comforting and flavorful dish that brings together tender little meatballs, fresh vegetables and pasta in a light, savory broth.GO TO RECIPE

Italian vegetarian Minestrone Soup

This Italian vegetarian minestrone soup is Italy's version of vegetable soup—usually vegetarian and endlessly adaptable. There are as many versions as there are people who make it, and that's the beauty of it. Each batch is a little different depending on what you have on hand, making it uniquely your own. That's why we lovingly called it **"Ever-Changing Minestrone Soup"** on our menu.GO TO RECIPE

Italian Chicken Scarpariello

This Italian chicken sausage scarparielo recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and deliciousGO TO RECIPE

Chicken Valdostana Chicken with Prosciutto and Fontina

Chicken Valdostana is a classic Northern Italian dish that transforms simple chicken breasts into an elegant, restaurant-quality meal. Lightly pan-seared chicken is topped with savory prosciutto and creamy Fontina cheese, then finished until the cheese is perfectly melted.GO TO RECIPE

Italian Braised Pork Ribs

Tender pork ribs braised low and slow in a classic Italian sofrito, deglazed with white wine and simmered in tomato sauce until fall-apart delicious.GO TO RECIPE

Italian White Beef Stew with Potatoes & Peas

A hearty Italian-inspired beef stew made with tender chunks of beef, potatoes, sweet peas, and a savory onion, carrot, and celery soffritto. The beef is slowly simmered until tender,

creating a rich, flavorful broth without tomatoes. It’s simple, rustic comfort food that’s perfect for a family dinner.GO TO RECIPE

Anelletti al Forno: Authentic Sicilian Baked Pasta Recipe

A traditional Sicilian baked pasta made with anelletti, rich meat sauce, peas, and cheese—this Anelletti al Forno is the ultimate comforting, sliceable pasta dish perfect for gatherings.
GO TO RECIPE

Lasagna Bolognese with Béchamel Sauce

This Lasagna Bolognese with Béchamel Sauce is a classic Italian masterpiece made with layers of rich slow-simmered meat sauce, silky béchamel, tender pasta sheets, and Parmesan cheese. Unlike the American-style version made with ricotta, this traditional Northern Italian lasagna from Emilia-Romagna gets its luxurious creaminess from a smooth white sauce that perfectly balances the hearty Bolognese. It’s a true labor of love, but every layer is worth the time for a comforting dish perfect for family gatherings, holidays, and special occasions.

GO TO RECIPE

Easy chicken Marsala recipe

Who doesn’t love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.GO TO RECIPE

Thin No-Knead Focaccia Rolls (Light &Crispy)

These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect

for sandwiches or serving.

GO TO RECIPE

Italian Peppers and Potatoes (Peperoni e Patate)

This rustic Italian Peppers and Potatoes recipe combines golden, crispy potatoes with sweet peppers, caramelized onions, and briny olives. Made with simple ingredients and cooked in one skillet, it’s an easy Southern Italian side dish that pairs beautifully with chicken, fish, or roasted meats.GO TO RECIPE

How to make Homemade Beef Bone Broth

If there’s one thing every home cook should have in their kitchen, it’s a pot of homemade beef bone broth quietly simmering away. This is the kind of old-school cooking that builds flavor from the ground up—deep, savory, and packed with goodness. Whether you sip it straight from a mug or use it as the base for soups, risotto, or sauces, homemade bone broth is a total game-changer.GO TO RECIPE

What Makes These Italian Fall Recipes?

Italian cooking doesn’t have to be complicated to be comforting.

The best fall dishes often begin with simple ingredients and rely on time, patience, and good cooking techniques to bring

out their flavor. A pot of beef slowly simmering on the stove, a sauce made from onions cooked until they’re almost melting, or a pan of lasagna bubbling away in the oven can turn an ordinary evening into something special.

These are the recipes I reach for when I want food that’s warm, hearty, and meant to be shared.

From **Italian soups and beef stew to baked pasta, Lasagna Bolognese, stuffed shells, and slow-cooked sauces**, these dishes are perfect for Sunday dinners, family gatherings, or simply making a cool evening at home feel a little more special.

More Italian Recipes to Make This Fall

If you’re craving more cozy Italian cooking, browse my collection of **Italian soups, pasta recipes, baked pasta dishes, chicken dinners, and traditional Italian recipes**. You’ll find plenty of approachable recipes made for home cooks.

Frequently Asked Questions

What are some traditional Italian fall recipes?

Some of the best Italian recipes for fall include hearty soups, beef stews, baked pasta, lasagna, stuffed pasta, meatballs, and slow-cooked sauces such as Bolognese and Genovese.

What is a good Italian dinner for a cold

evening?

For a cozy cold-weather dinner, try Spezzatino di Manzo, Lasagna Bolognese, Pasta al Forno, Italian Wedding Soup, or Genovese sauce with pasta.

What pasta dishes are best for fall?

Baked pastas such as Pasta al Forno, Lasagna Bolognese, and stuffed shells are especially comforting in fall. Rich, slow-cooked sauces such as Bolognese and Genovese are also perfect for cooler weather.

Can these Italian fall recipes be made ahead?

Many of them can. Baked pasta, lasagna, stuffed shells, soups, stews, Bolognese, and Genovese sauce are all particularly good make-ahead recipes. Some even taste better the next day after the flavors have had time to develop.

Save These Italian Fall Recipes

When the weather cools down, it’s time to bring out the recipes that make the kitchen smell incredible and bring everyone to the table.

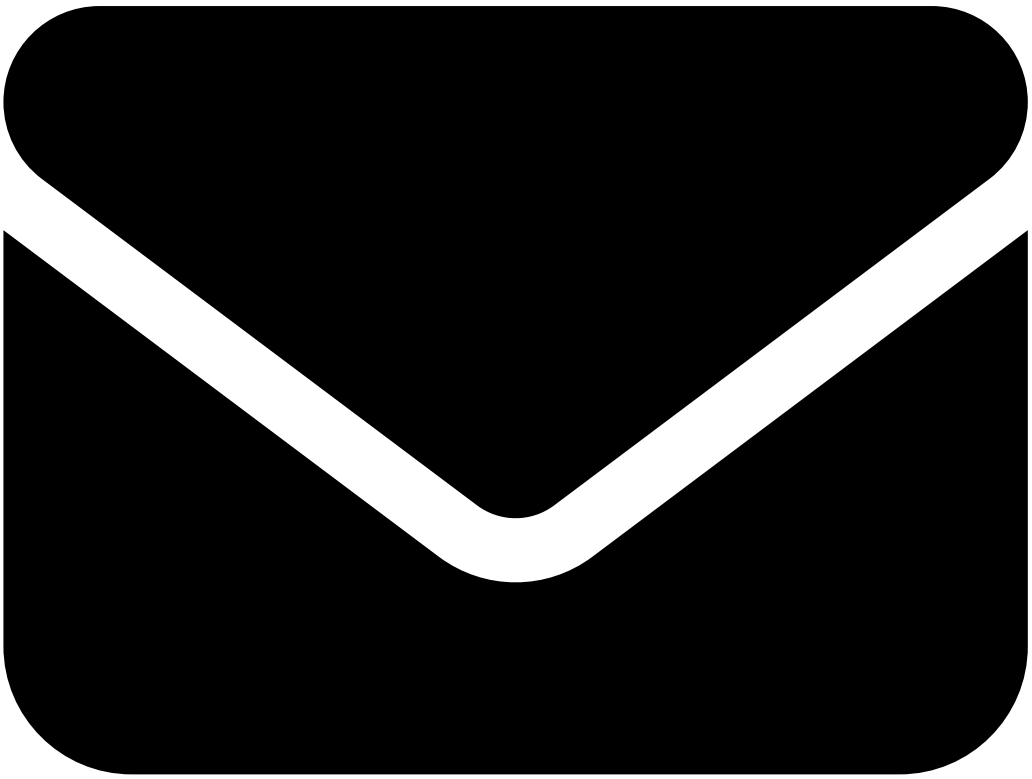
Save this collection of **15 Italian fall recipes** for the next time you’re craving a cozy soup, hearty stew, bubbling baked pasta, or a slow-simmered Italian sauce.

New York Strip Steak Sandwich with Peppers and Onions

New York Strip Steak Sandwich with Peppers and Onions

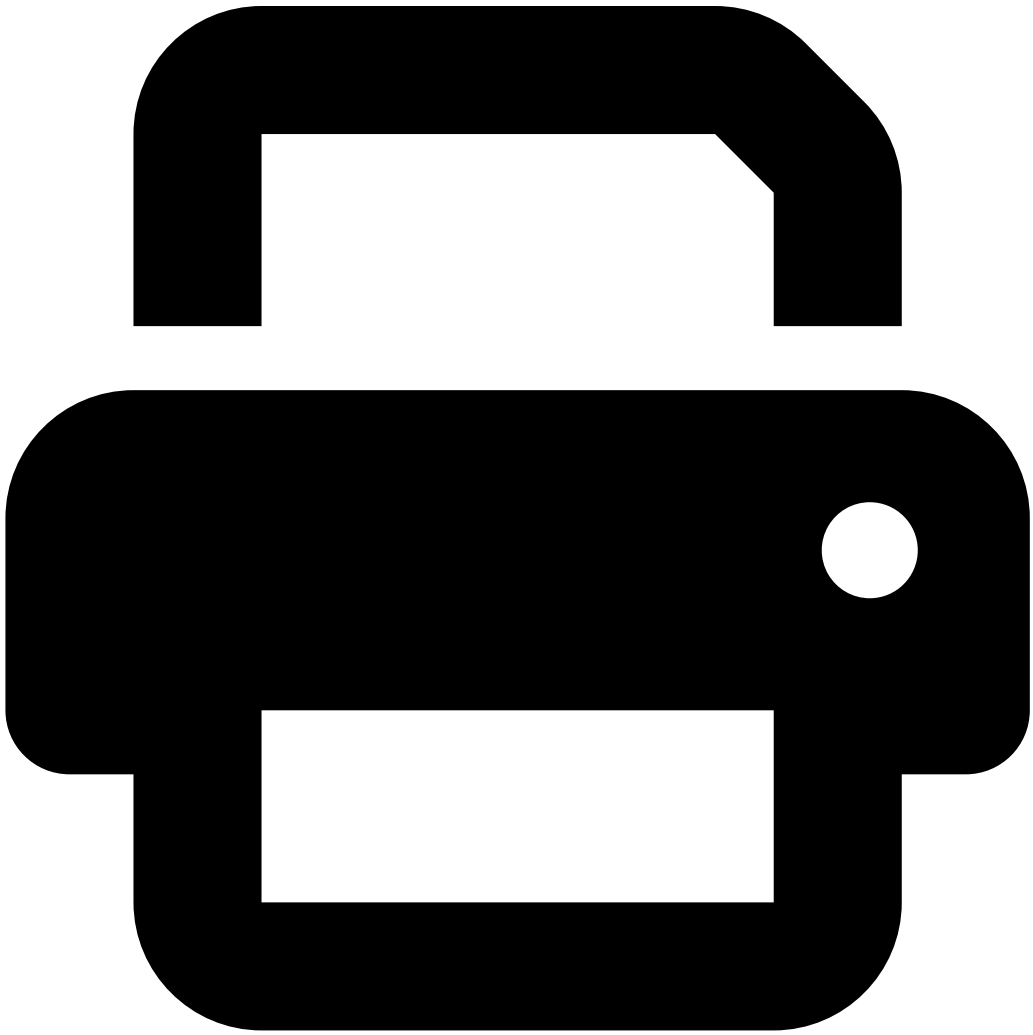
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My love affair with steak sandwiches began in our first little hole-in-the-wall submarine sandwich shop.

My mama worked alongside me until she couldn’t anymore, and just about lunchtime, she would start frying the onions and peppers. The aroma would drift out of the little shop and could probably be smelled for blocks. You could follow that smell straight to our door.

It was pretty smart marketing before the days of social media. We didn’t need signs or advertising—the smell of sizzling peppers and onions did the work for us.

Back then, we made our steak sandwiches with ribeye, provolone cheese, green bell peppers, and toasted sub rolls. They were simple, hearty sandwiches, and they became one of those foods I still think about all these years later.

For this version, I’ve changed things up a little. I use a

whole New York strip steak, cook it until beautifully browned, then let it rest before slicing it for the sandwich. Instead of just green bell peppers, I use a mix of peppers from my garden, sautéed with onions, and finish the sandwich with my homemade marinara.

I've also made this sandwich with chicken breast and experimented with different cheeses, so this is one of those recipes that really lends itself to making it your own.

And that's the fun of cooking. Start with good ingredients, and you're already halfway there. Use the peppers you have, try your favorite cheese, or swap the steak for chicken. There's plenty of room to experiment.

Just don't skip the peppers and onions—they're what started this whole love affair.

What I Do When I Make New York Strip Steak Sandwiches

I don't tell you exactly how much salt to use in my recipes because salt is a personal preference. What tastes salty to me might taste bland to you. My rule is **less is more**. You can always add more, but taking it away is a little harder.

This steak sandwich comes together quickly, is easy to make, and is one of those family-pleasing meals that works especially well for picky eaters. Everyone can add, leave out, or change ingredients to suit their own taste. That's one of the things I love about sandwiches—you can make them your own.

I also use my **Cuisinart toaster/fryer oven** to toast the bread instead of turning on my large wall oven. That little toaster oven gets much more use than my big oven for small jobs like this. It's perfect for toasting sandwich rolls without heating up the whole kitchen.

More Sandwich Recipes You'll Love

If you love an easy, hearty sandwich, you might also want to try my **Meatball Sub**, another recipe inspired by my years in the restaurant business. Or, if you're looking for something a little different, my **Italian Chicken Philly Sandwich** is another great option for an easy lunch or dinner.

New York Strip Steak Sandwich with Peppers and Onions



A hearty steak sandwich made with a juicy New York strip steak, sautéed peppers and onions, and a toasted Italian roll. The steak is cooked whole for a beautifully browned exterior and tender, flavorful center, then sliced and piled onto the roll for a restaurant-style sandwich inspired by my first little hole-in-the-wall restaurant.

- 2 8 oz. New York strip steaks
- 2 Tbsp. olive oil
- 1 each red and one green bell pepper cut in strips
- 1 medium sliced onion
- 2 tbsp chopped garlic
- 4 slices provolone cheese
- 2 6 inch Italian baguette
- Salt and pepper to taste

1. **Cook the steak:** Let the steak come to room temperature for about 20–30 minutes. Pat it dry and season generously with salt and pepper

2. Heat a cast-iron skillet or heavy pan over medium-high heat. Add 1 tablespoon olive oil and sear the steak for about 3–4 minutes per side, depending on thickness and your preferred doneness. Add the butter and garlic during the last minute and spoon the melted butter over the steak.

3. Remove the steak from the pan and let it rest for at least 5–10 minutes while cooking the onions and peppers . you can leave them whole or Slice thinly against the grain.

4. **Cook the peppers and onions:** Add the remaining olive oil to the same skillet. Add the sliced onions and peppers and cook over medium heat until softened and lightly caramelized, about 8–10 minutes. Season with salt and pepper

5. **Toast the rolls:** Cut the rolls open and toast them in the skillet or under the broiler until lightly crisp.

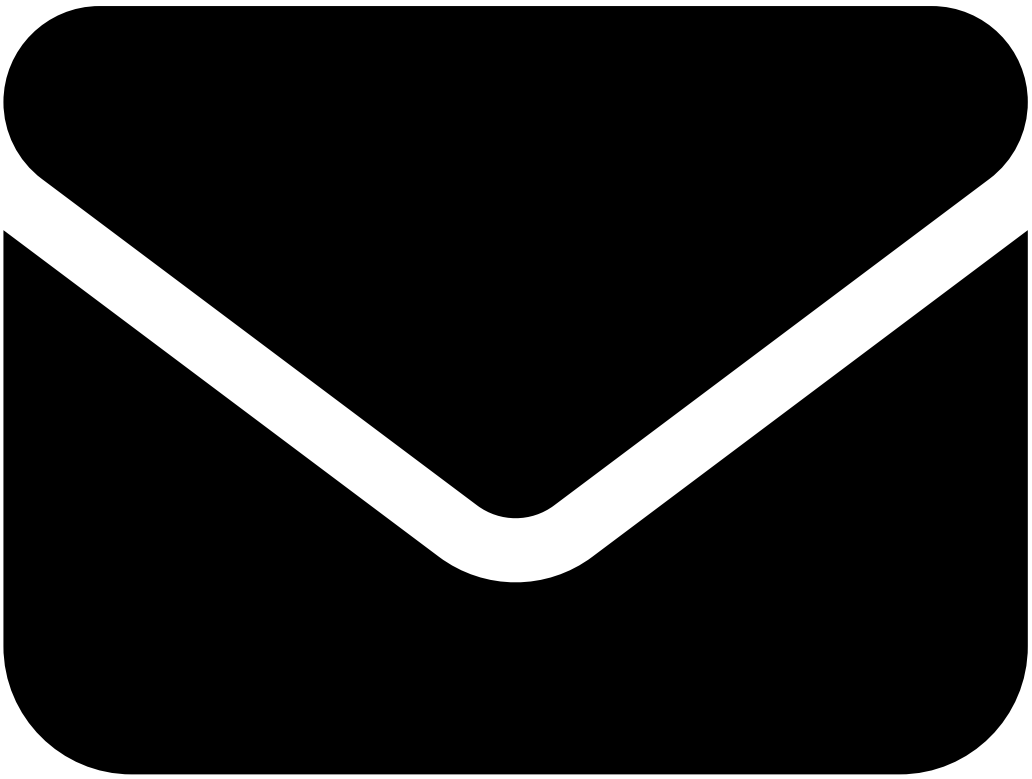
6. **Build the sandwiches:** Add the sliced steak to the toasted rolls, pile on the peppers and onions, and top with provolone, return to the broiler for a few minutes if you like.

Let the steak rest before slicing, then cut it thinly against the grain for the most tender sandwich.
Main Course, sandwiches
American, Italian
steak sandwich with peppers and onions

Authentic Italian Bolognese pasta sauce

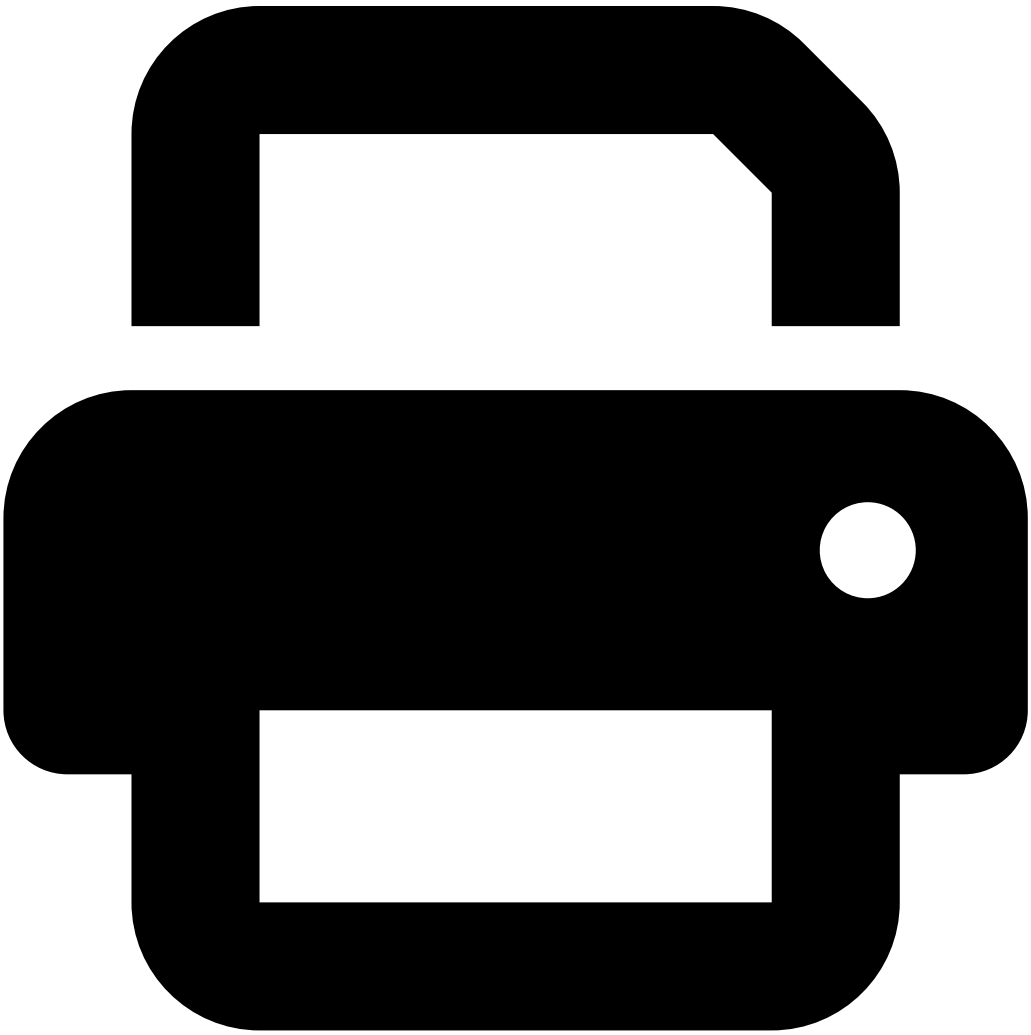
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Bolognese is a rich, slow-simmered meat sauce that originated in Bologna, the capital of Italy’s Emilia-Romagna region. Traditionally, it is served with **tagliatelle or another wide, substantial pasta—not spaghetti**. Unlike the saucier American-style spaghetti meat sauce many of us grew up with, a traditional Bolognese is deeply savory and meaty, with just enough tomato to bring everything together.

As with many beloved Italian recipes, there are countless variations—and plenty of opinions about what belongs in a proper Bolognese. Garlic or no garlic? Red wine or white? More tomato or less? And did the sauce really originate in Bologna? These are the kinds of questions that can inspire some very passionate conversations around the dinner table!

But whatever version you make, the foundation remains the same: **good ingredients, a flavorful soffritto, quality meat, and plenty of time to let the sauce slowly develop its rich,**

complex flavor.

A good Bolognese is definitely a labor of love, but it doesn't have to be difficult. With a little planning, most of the work is hands-off while the sauce slowly simmers on the stove. And the best part? **Bolognese is even better the next day and freezes beautifully.** I always recommend making a double batch—enjoy one for dinner and freeze the other for a homemade meal that's ready whenever you need it.

Things to know about tomato Bolognese meat sauce recipe

It may look like a long list of ingredients, but don't let that intimidate you. Most of what you need for this **Tomato Bolognese Meat Sauce** are simple pantry staples you may already have on hand.

I use **ground beef** in my Bolognese, but you can certainly use a combination of beef and pork or add Italian sausage if that's what you prefer. There is no shortage of opinions when it comes to Bolognese, so make it your own while keeping the classic foundation intact.

I also like to start with **pancetta**. Its salty, savory flavor adds another layer of richness to the sauce. If you don't have pancetta, bacon works perfectly well and is an easy substitute.

Then there's the **soffritto**—finely chopped onion, carrot, and celery. This is the flavorful foundation of the sauce and, in my opinion, non-negotiable. You can chop everything by hand, or use a food processor to make quick work of it.

My version of Tomato Bolognese Meat Sauce isn't complicated, and it stays close to the classic method. It always begins with a good soffritto, followed by the pancetta and meat, then the tomatoes and a slow simmer that allows all those flavors

to come together.

Make Bolognese Easier

The secret to making Bolognese stress-free isn't a shortcut in the cooking—**it's planning ahead**. Chop your vegetables ahead of time and keep them refrigerated until you're ready to cook. And when you have the time, make a big batch, divide it into portions, and freeze it.

That way, you can enjoy a rich, homemade Bolognese on a busy night without starting from scratch.

A little planning goes a long way, and the reward is a deeply flavorful sauce that's worth every minute. Enjoy!

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good soffritto, followed by the pancetta and meat, then the tomatoes and a slow simmer that allows all those flavors to come together.

This **Authentic Italian Bolognese Sauce** is one to add to your collection. For another slow-cooked Italian favorite, try my **Genovese Sauce**, a traditional Neapolitan sauce made with sweet, slowly caramelized onions and tender meat. Looking for something with more tomato? My **Roasted Tomato Sauce** is a simple, flavorful pantry staple that works beautifully with pasta. And if you're making fresh pasta to go with your Bolognese, my **fresh homemade pasta** is the perfect pairing. For another hearty Italian pasta dish, don't miss my **Pasta al Forno**, a comforting baked pasta that's perfect for Sunday dinner.

Authentic Italian Bolognese pasta sauce



Authentic Italian Bolognese Sauce is a rich, slow-simmered ragù made with ground beef, pancetta, a classic soffritto of onion, carrot, and celery, wine, milk, and just a small amount of tomato. Slowly cooked until the meat is tender and the flavors are deeply developed, this traditional Italian sauce is rich, savory, and perfect with fresh tagliatelle, rigatoni or your favorite pasta

- 3 Tbsp. olive oil
- 1 1/2 lb. lean ground beef
- 1 cup diced pancetta
- 1 cup each chopped onion+ carrots + celery
- 2 Tbsp. minced garlic
- 1 cup red wine
- 2 cups crushed tomatoes (or 1/3 cup tomato paste)
- 2 cups beef broth
- 1 cup milk
- pinch of nutmeg
- 1 Lb. rigatoni, tagliatelle or your favorite pasta shape
- Grated parmesan and Italian parsley for serving

1. Start by cooking the pancetta in the olive oil over medium high heat in a stock pot or Dutch oven.

2. Once the pancetta is crispy add the onion, celery. carrots and garlic. Cook until soft and translucent.
3. Add in the ground beef and cook until brown. Then deglaze the pot with the red wine waiting until it evaporates before adding the beef stock ,crushed tomatoes and milk. Add the pinch of nutmeg and a few bay leaves.
4. Cover and simmer for 1 1/2 hours
5. Cook your pasta el dente
6. Toss in this delicious pasta sauce. Top with freshy grated parmesan cheese and chopped Italian parsley.

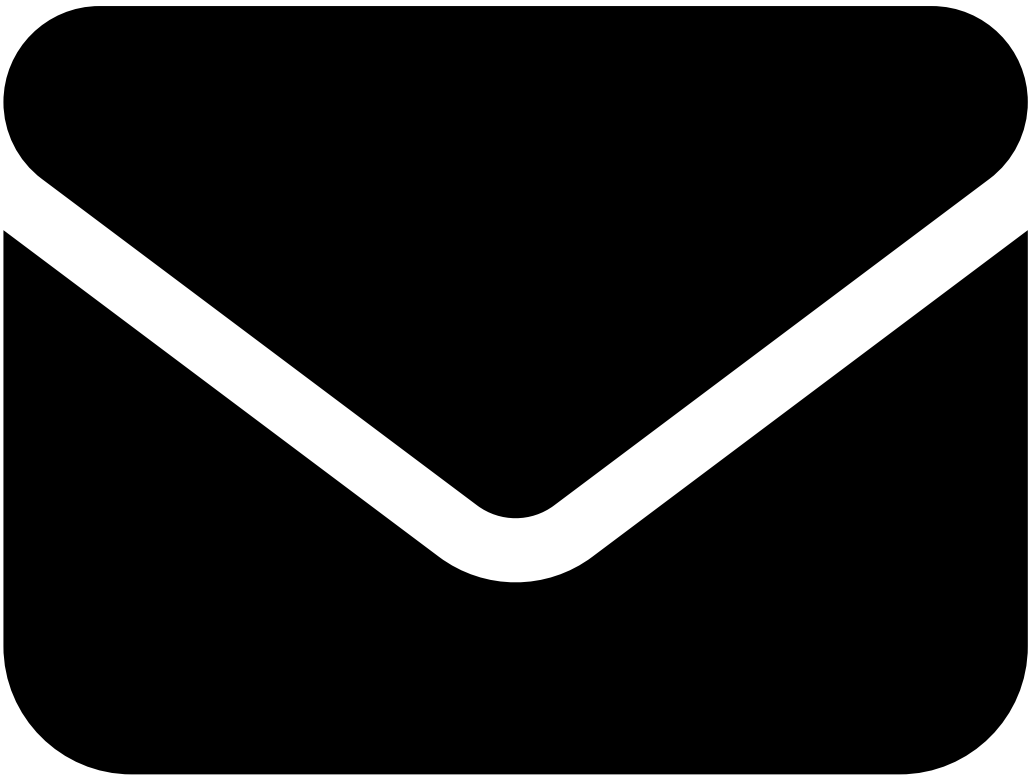
Bolognese is even better the next day, making it an excellent make-ahead sauce. Freeze cooled sauce in an airtight container for up to 3 months.

Main Course, pasta sauce
Italian
authentic Italian Bolognese

15 Italian Tomato Recipes to Make with Fresh Summer Tomatoes

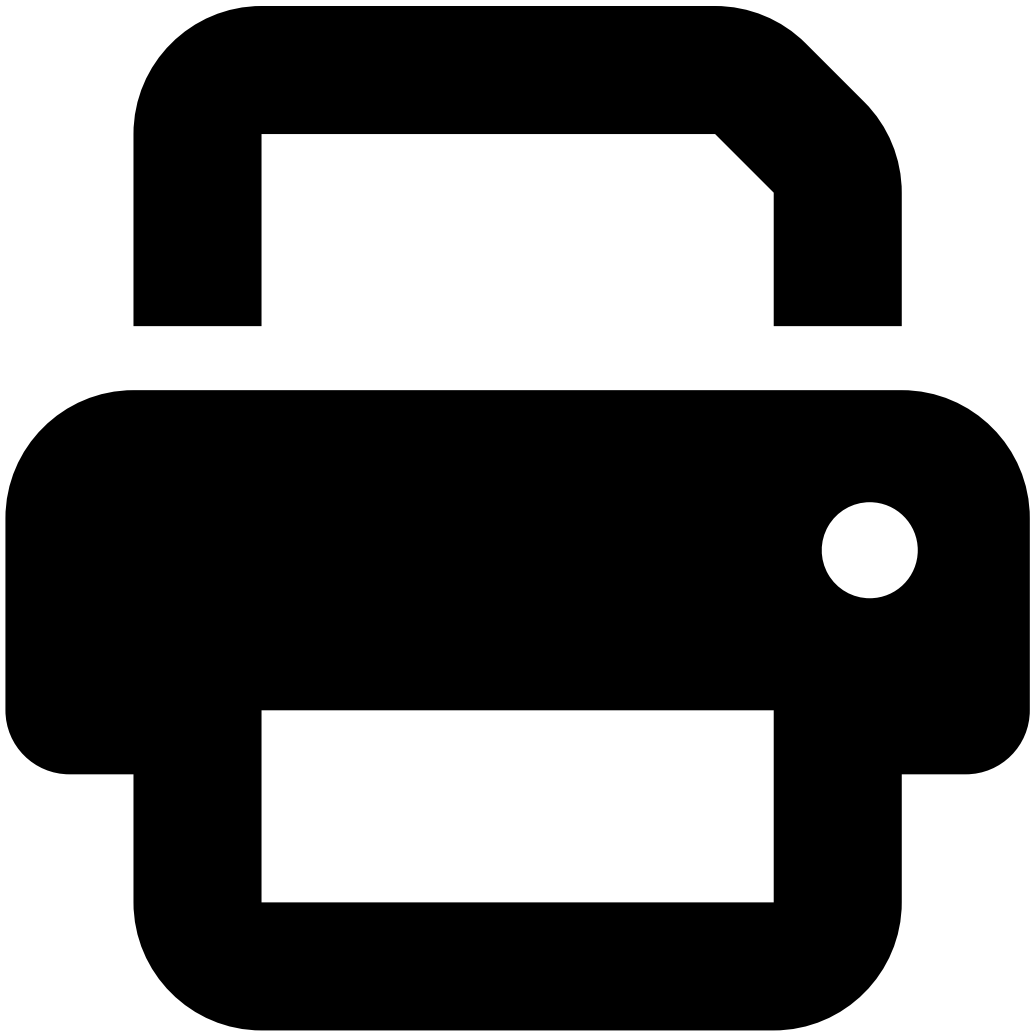
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August is tomato season, and there is nothing quite like a perfectly ripe summer tomato. Juicy, sweet, and full of flavor, fresh tomatoes are one of the ingredients I look forward to most this time of year.

Growing up in Italy, tomatoes were a part of summer cooking in so many different ways. Sometimes they were the star of the dish, and other times they were simply combined with a few other seasonal ingredients to create something delicious.

That’s the beauty of Italian cooking: when your ingredients are at their best, you don’t need to do much to them.

If your garden is overflowing with tomatoes right now, or you just brought home a beautiful basket from the farmers market, these Italian tomato recipes are a delicious way to enjoy them while they’re at their peak.

From simple tomato salads and bruschetta to pasta, baked

tomatoes, and easy summer dinners, here are 15 Italian-inspired recipes to make this August.

Easy Italian Tomato Salad with Heirloom Tomatoes

When summer tomatoes are perfectly ripe, sometimes the simplest preparation is the best. This Italian tomato salad combines juicy heirloom tomatoes with fresh basil, oregano, olive oil, salt, and pepper. It’s an easy summer side dish that lets the tomatoes do all the work.GO TO RECIPE

Classic Italian Tomato Bruschetta

Fresh tomatoes, basil, garlic, good olive oil, and toasted rustic bread come together in this classic Italian bruschetta. It’s one of those recipes that is especially delicious in August, when tomatoes are sweet and at their peak.

GO TO RECIPE

Caprese Spaghetti with Roasted Tomato Sauce

This pasta combines roasted summer tomatoes, garlic, fresh mozzarella, basil, and spaghetti. Roasting the tomatoes concentrates their sweetness and creates a flavorful sauce that’s perfect for a summer pasta dinner.GO TO RECIPE

Oven-Baked Tomatoes Oreganata

This is one of my favorite ways to use an abundance of summer tomatoes. Ripe tomatoes are topped with seasoned breadcrumbs, Parmesan, garlic, oregano, and olive oil, then baked until

tender and golden.

It’s simple, rustic Italian cooking at its best.GO TO RECIPE

Authentic Italian Stuffed Tomatoes with Rice and Potatoes

Known as *Pomodori Ripieni di Riso*, these Roman-style stuffed tomatoes are filled with rice, garlic, basil, and the tomatoes’ own juices, then baked with potatoes underneath.

The potatoes soak up all those delicious tomato juices, making this a complete and satisfying summer meal.GO TO RECIPE

Sugo Crudo – No-Cook Italian Tomato Sauce

When summer tomatoes are at their peak, this simple *Sugo Crudo* is one of the best ways to enjoy them. This no-cook Italian tomato sauce combines ripe tomatoes with olive oil, garlic, and fresh basil for a fresh, vibrant sauce that lets the natural sweetness of the tomatoes shine.

It’s delicious tossed with pasta or served with crusty bread for an easy taste of Italian summer.GO TO RECIPE

Authentic Pasta Portofino

Pasta Portofino brings together two of summer’s best flavors: fresh tomatoes and basil pesto. Cherry tomatoes create a light sauce that’s tossed with spaghetti, basil, pine nuts, and Parmigiano Reggiano.

It’s bright, simple, and ready in about 30 minutes.GO TO RECIPE

One-Pan Italian Chicken with Peppers and Tomatoes

Tender chicken, sweet peppers, juicy cherry tomatoes, garlic, and marinara come together in one skillet in this easy Italian-inspired dinner. Fresh mozzarella is added at the end for a melty finish.

It’s exactly the kind of simple meal that’s perfect for summer.GO TO RECIPE

Italian Chicken Breast Pomodoro

Chicken and tomatoes are a natural combination, and this easy Chicken Pomodoro is a great way to enjoy them together. The tomato-based sauce keeps the chicken tender while adding plenty of fresh Italian flavor.GO TO RECIPE

Italian Green Beans and Tomatoes

This is a classic Italian summer side dish that I grew up eating. Fresh green beans are gently cooked with tomatoes, garlic, onion, olive oil, and Italian parsley until everything comes together into a simple, flavorful dish.

It’s especially good when both the tomatoes and green beans are coming straight from the garden.GO TO RECIPE

Italian Potatoes, Tomatoes and Green Beans

Another simple Italian vegetable dish that makes the most of summer produce. Potatoes and green beans are combined with tomatoes, garlic, onion, olive oil, and marinara for a rustic side dish that can easily become a light meal.GO TO RECIPE

Ciambotta Italian summer vegetable Stew

Zucchini, potatoes, and tomatoes come together in this easy Italian vegetable stew. The tomatoes create a light, flavorful sauce while fresh parsley finishes the dish.

It’s a wonderful example of how Italian cooking turns a few seasonal vegetables into something satisfying.GO TO RECIPE

Traditional Melanzane a Funghetto

This Neapolitan eggplant dish is another wonderful way to use summer tomatoes. Eggplant and tomatoes come together in a simple preparation that’s full of Southern Italian flavor.

It’s rustic, seasonal, and exactly the kind of dish I love making when summer vegetables are abundant.GO TO RECIPE

Cod Puttanesca

Flaky cod simmered in a bold Italian tomato sauce with olives, capers, garlic, and anchovy makes this a quick and flavorful summer dinner.

The bright tomato sauce gives the delicate fish plenty of flavor without making the dish feel heavy.GO TO RECIPE

Italian Orecchiette with Sausage and Cherry Tomatoes

This Italian Orecchiette with Sausage and Cherry Tomatoes is an easy, flavorful pasta that makes the most of sweet summer cherry tomatoes. Juicy tomatoes are cooked with Italian sausage and tossed with orecchiette for a satisfying pasta

dinner that comes together with simple ingredients.

It’s hearty enough for a weeknight meal but still feels light and summery thanks to the fresh cherry tomatoes.

Tips for Choosing the Best Summer Tomatoes

The best tomato recipes start with the best tomatoes. Look for tomatoes that are fragrant, heavy for their size, and ripe without being overly soft.

For salads and bruschetta, I love using heirloom or vine-ripened tomatoes. Roma and plum tomatoes are excellent for sauces and baked dishes because they have a firmer texture and less water.

And when tomatoes are truly at their peak, don’t overcomplicate them. Good olive oil, fresh basil, garlic, salt, and pepper can be all you need.

How to Store Fresh Tomatoes

Keep tomatoes at room temperature until they’re ripe and ready to eat. I prefer not to refrigerate them because the cold can affect their flavor and texture.

If you have more tomatoes than you can use, make a batch of fresh tomato sauce, roast them, or preserve them so you can enjoy that summer flavor later.

Make the Most of Tomato Season

August is the time to take advantage of fresh tomatoes while they’re at their sweetest and most flavorful.

Whether you’re making a simple tomato salad, piling tomatoes

onto crusty bread for bruschetta, tossing them with pasta, or turning a basketful into homemade tomato sauce, these recipes are all about keeping things simple and letting seasonal ingredients shine.

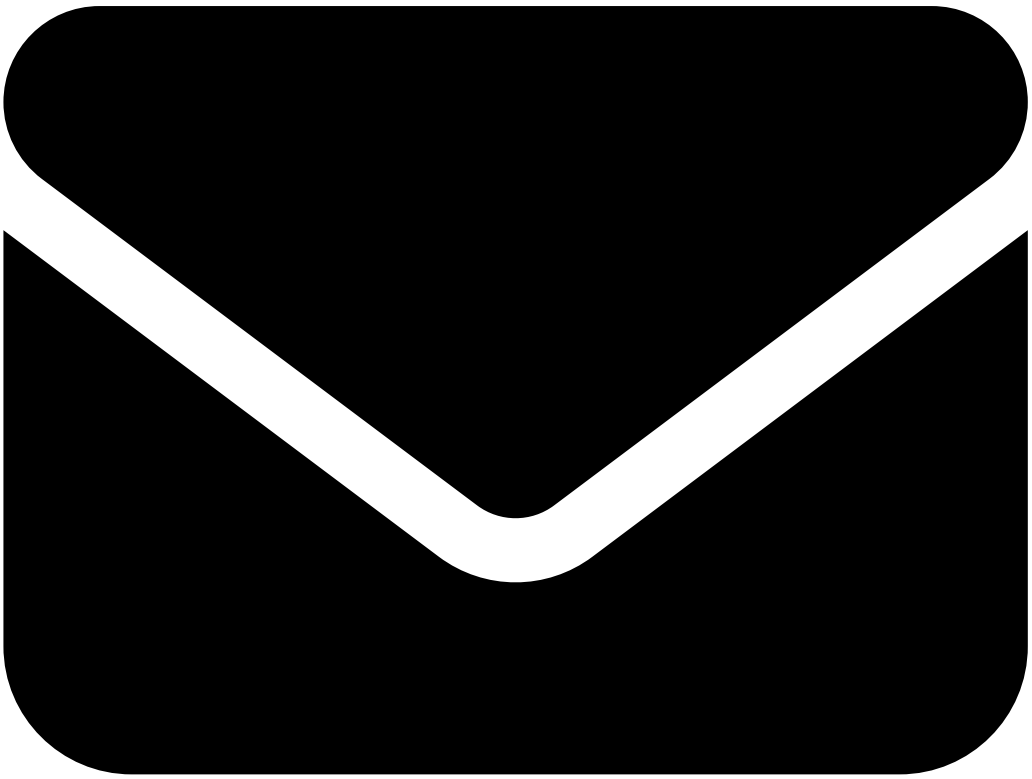
So grab those summer tomatoes and start cooking. **Italian summer cooking doesn’t have to be complicated—it just needs good ingredients.**GO TO RECIPE

Baked Italian Ricotta Meatballs (Soft and Tender Every Time)

Baked Italian Ricotta Meatballs (Soft and Tender Every Time)

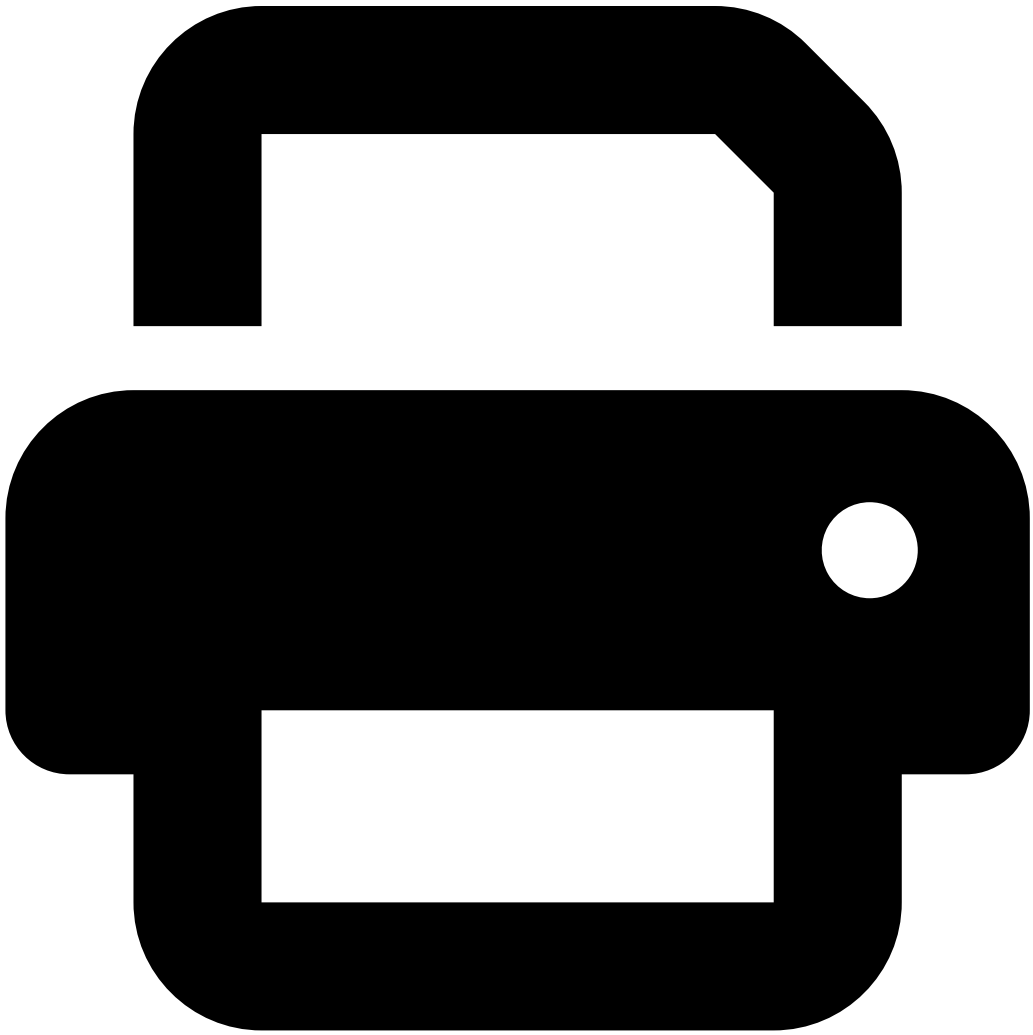
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These Italian ricotta meatballs are everything a homemade meatball should be—tender, flavorful, and simmered in a rich tomato sauce. The secret ingredient? Creamy ricotta cheese.

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
- 1/2 cup milk
- 1 cup whole milk ricotta
- 1 cup Italian breadcrumbs
- 1/2 cup grated Parmesan
- 2 medium eggs
- 2 cloves garlic, minced
- 1 Tbsp. onion powder
- 1/3 cup fresh chopped Italian parsley

- Salt and pepper to taste

1. ## Prepare the Meatball Mixture

   In a large bowl, combine the eggs whisk lightly then add the milk, ricotta,, minced garlic, onion powder, chopped parsley, Parmesan, salt, and pepper. Add the Italian breadcrumbs and mix until well combined. Let the mixture sit for **5–10 minutes**, allowing the breadcrumbs to absorb the moisture.

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 400°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.

For tender, flavorful meatballs, mix the meat in gently and avoid overworking the mixture. Letting the breadcrumbs absorb the ricotta and egg mixture first also helps keep the

meatballs light and moist.
Main Course
Italian
Italian baked ricotta meatballs

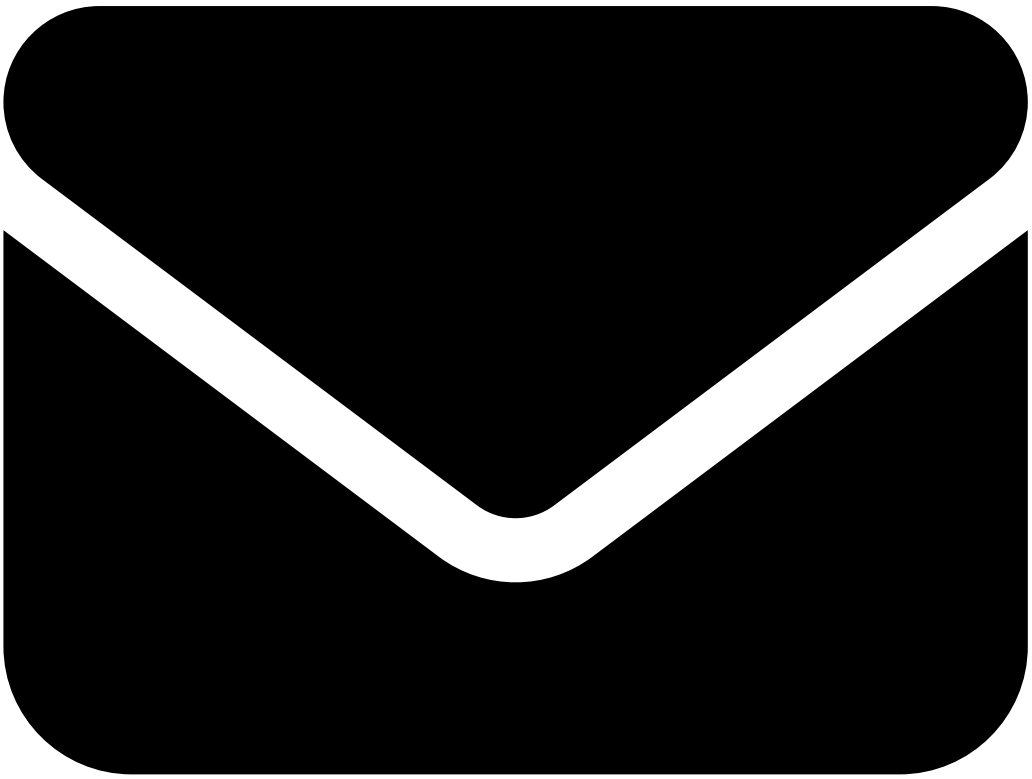
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15 Weeknight Italian Meals: Easy Recipes in Under 45 Minutes

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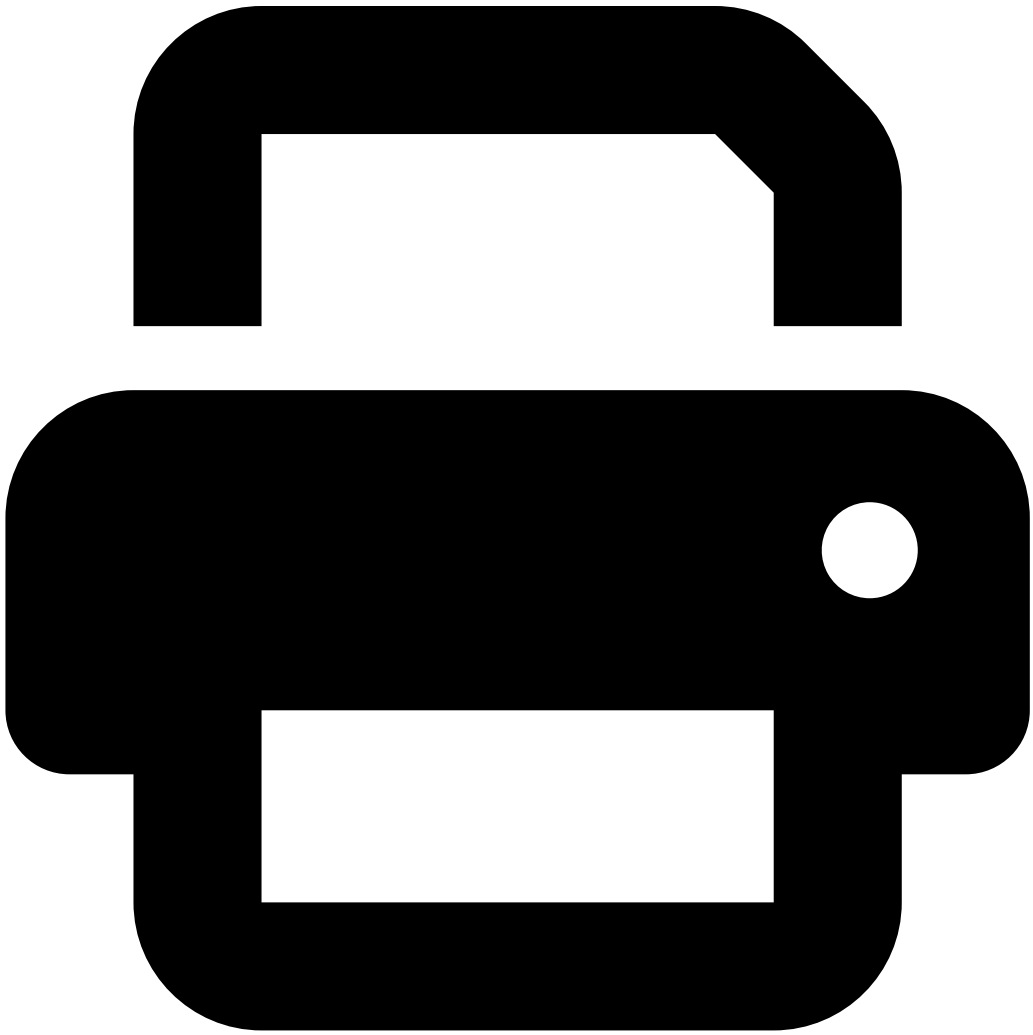
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Weeknight cooking doesn’t need to be complicated to be good. Some of the best Italian meals are built on simple ingredients, cooked well, and brought to the table without overthinking it.

This is the kind of food you make when you want something real—pasta that comes together in one pan, sauces that don’t take all day, and meals that feel comforting without being heavy. It’s not about perfection, it’s about flavor, timing, and knowing a few go-to recipes you can rely on.

Inside this 15 weeknight Italian meals guide, you’ll find a collection of easy weeknight Italian meals—from quick pastas and skillet dinners to cozy baked dishes and fresh, seasonal sides. Everything here is designed to work in real life, with recipes you can make in under 45 minutes and come back to again and again.

Lemon Asparagus Ricciarelle Pasta

Light, fresh, and full of spring flavors! This **Lemon Asparagus Pasta** features tender sautéed asparagus, bright lemon sauce, and Parmesan, perfect for an easy weeknight dinner or elegant spring meal.
GO TO RECIPE

One-Pot Creamy Zucchini Pasta (Pasta e Zucchini)

This one-pot creamy zucchini pasta is a traditional Italian recipe where pasta cooks directly with zucchini, onion, and olive oil, creating a naturally creamy sauce with Parmesan and pasta starch.GO TO RECIPE

Spicy pasta Norcina Spicy Italian sausage pasta

Spicy pasta alla norcina is an Italian pasta dish made with sausage in a creamy cheese sauce. There are different variations, some have mushrooms or different cured meats. The recipe is easy to make and takes about as much time to make as it takes the pasta to cookGO TO RECIPE

Pesto tortellini pasta salad

If you’re looking for the perfect summer pasta salad, this pesto tortellini pasta **Salad** is one of my favorites. Full of Mediterranean flavors and hearty enough to be a meal on its

own, it’s one of those dishes that always disappears quickly when ever I bring it to potlucks, or Sunday lunches.GO TO RECIPE

Authentic Italian Pasta e Fagioli

Authentic Pasta e fagioli is a humble, hearty and soul-warming Italian pasta dish that brings back vivid childhood memories of the smell of simmering beans, tomatoes, and garlic. for many Italian families, pasta e fagioli was the meal that could feed everyone on a tight budget. It’s the ultimate ” cucina povera” dish- poor kitchen.GO TO RECIPE

Air Fryer Parmesan chicken Spiedini

Air fryer parmesan chicken spiedini are Italy’s version of skewers or kabobs. In this spiedini recipe boneless, skinless chicken thighs are marinated in a blend of Italian spices, cooked in the air fryer, and basted with a delicious garlic, parmesan butter sauce.GO TO RECIPE

Chicken Meatballs with marry me orzo

Tender chicken meatballs are always a hit at the dinner table, and when you pair them with creamy *Marry Me Orzo*, you’ve got the ultimate comfort meal. This dish brings together juicy baked chicken meatballs and orzo pasta simmered in a rich Parmesan and sun-dried tomato cream sauce. It’s the kind of meal that feels special enough for date night yet easy enough for a weeknight family dinner.GO TO RECIPE

Pollo al Limone Italian lemon

chicken

Lemons are in peak season right now, and there’s no better way to celebrate their bright, zesty flavor than with this Italian Lemon Chicken. Known as *Pollo al Limone*, this dish is simple, rustic, and full of Southern Italian charm. With a golden sear, a light pan sauce, and a fresh lemon-parsley drizzle, it’s the kind of meal that tastes like summer.GO TO RECIPE

Best cod Francese Recipe- in 30 minutes

Best Cod Francese Recipe – in 30 Minutes is a lightly battered, pan-fried cod fillet in an elegant lemon, butter and white wine sauce. It’s similar to chicken piccata—but without the capers and with a velvety, lemon-butter sauce that clings to the golden crust. Cod Francese is a classic restaurant-style dish that’s surprisingly simple to make at home. The hallmark is the light coating of flour and egg that gives the fish a delicate, crisp texture—perfect for soaking up that tangy, buttery sauce.GO TO RECIPE

Shrimp spaghetti with basil tomato sauce

This Shrimp Spaghetti with Tomato Basil Sauce is a simple, fresh pasta dish made with sautéed shrimp, juicy summer tomatoes, garlic, and plenty of fragrant basil. The sauce is created right in the pan by combining the tomato juices with starchy pasta water and a generous handful of grated parmesan, giving you a light flavorful coating that clings to the pasta.GO TO RECIPE https://lorianasheacooks.com/shrimp-tomato-basil-spaghetti/

Authentic Italian shrimp oreganata

Crispy, garlicky, and straight out of an Italian kitchen.
This shrimp oreganata is all about simple ingredients—olive oil, lemon, breadcrumbs, and a heavy hand with oregano—baked until golden and perfect for scooping with bread.

It’s fast, it’s bold, and it tastes like something you’d order at your favorite spot… but better at home.

GO TO RECIPE

Crispy pan fried chicken cutlets

These crispy breaded chicken cutlet recipe are pan fried and they were a staple in my childhood growing up and in many Italian kitchens. They ae juicy, crispy delicious and so easy to make. Serve the cutlets along side a salad for a light lunch or dinner.GO TO RECIPE

The Best Italian-Style Fried Calamari

Golden, crispy, and impossible to stop eating.
This Italian-style fried calamari is light, crunchy, and finished with lemon and a pinch of salt—just the way it should be. No heavy batter, no fuss—just fresh squid, a quick fry, and that perfect crisp.

Serve it hot with marinara or straight up with lemon… either way, it’s gone in minutes.

GO TO RECIPE

Braised Fennel Oreganata with Pancetta

Braised fennel oreganata with pancetta is one of those simple Italian side dishes that feels both rustic and elegant – the kind of recipe that tastes like it came out of a cozy countryside kitchen. Fennel is one of my favorite seasonal ingredients to cook with this time of year. When it’s in season, it’s sweet, aromatic, and incredibly versatile, and I love finding ways to let its natural flavor shine.

GO TO RECIPE

One pan orzo with summer vegetables

Some meals just feel easy—especially when they come together in one pan. This one-pan orzo with summer vegetables is one of those simple, feel-good recipes that checks all the boxes: quick to make, minimal cleanup, and full of fresh summer flavor.GO TO RECIPE

At the end of the day, weeknight cooking should feel manageable—not like a project. These are the kinds of Italian meals you can lean on when you want something good without spending hours in the kitchen. Simple ingredients, a few solid techniques, and recipes that actually work on a busy night.

Whether it’s a quick pasta, a one-pan skillet, or something baked and cozy, this is the kind of cooking that becomes part of your routine—the meals you make without thinking twice, and the ones everyone looks forward to.

Save this guide so you always have a go-to list of easy weeknight Italian meals.

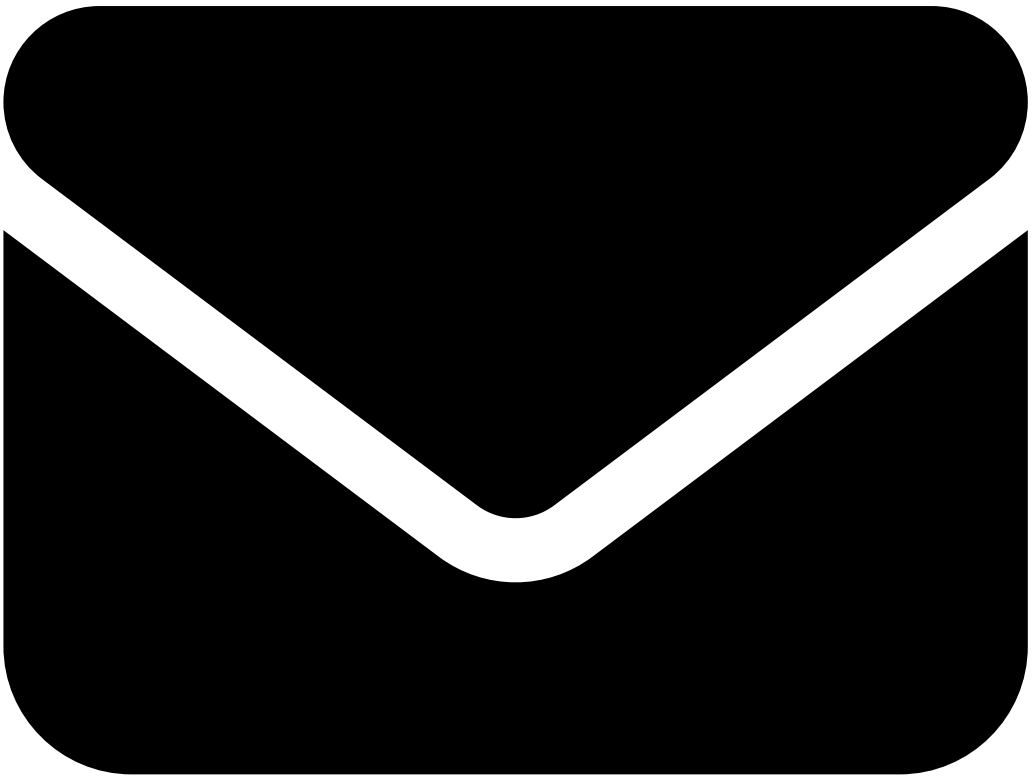
Pick a recipe to try this week, and come back when you need something new. For more simple, flavorful Italian recipes, explore the blog and find your next favorite.

Italian Braised Pork Ribs

Italian Braised Pork Ribs

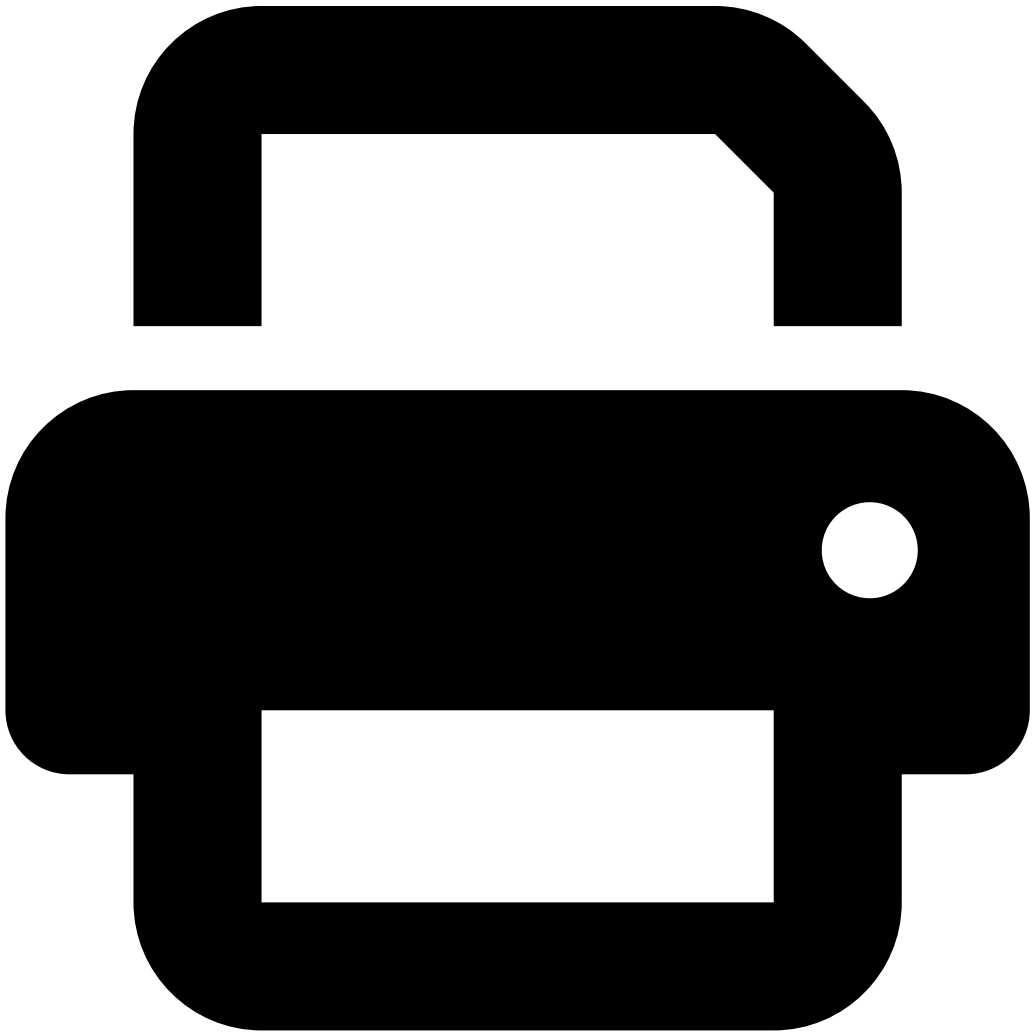
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These braised pork ribs are a true comfort dish—rich, rustic, and deeply flavorful. Instead of grilling or roasting, the ribs are slowly cooked in a classic Italian sofrito of onion, carrot, and celery, then deglazed with white wine and simmered with a touch of tomato sauce. The result is incredibly tender meat that melts off the bone and a savory sauce perfect for spooning over pasta, polenta, or crusty bread.

Braised meats have long been a cornerstone of Italian home cooking, especially in regions where tougher, more economical cuts were transformed into rich, comforting meals through slow cooking. This technique—known as *brasato*—relies on time, gentle heat, and simple ingredients to build deep flavor.

Things to know about this Italian Braised Pork Rib recipe

Fall-apart tender ribs every time
• Built on simple, classic Italian flavors
• Perfect for Sunday dinner or special occasions
• Make-ahead friendly—the flavor gets even better

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop or in the oven.
Freezer-friendly: Freeze for up to 2 months. Thaw overnight in the refrigerator before reheating.

What to Serve With

• Creamy polenta
• Pasta
• Crusty Italian bread
• Roasted vegetables

Tips for Success

• Don’t rush the browning—it builds deep flavor
• Keep the heat low during braising for the most tender results
• Make it a day ahead for even richer flavor

Loved this recipe? Explore more cozy Italian comfort food dishes here:
 Anelletti al forno Authentic Sicilian baked pasta recipe
 Lemon asparagus pasta recipe a Spring time favorite
 One pot creamy zucchini pasta a perfect weeknight meal ready in less than 30 minutes

Or head back to the blog at **lorianasheacooks.com** for more

rustic, home-cooked Italian meals

Italian Braised Pork Ribs



Tender pork ribs braised low and slow in a classic Italian sofrito, deglazed with white wine and simmered in tomato sauce until fall-apart delicious.

- 3 lbs. pork ribs
- 4 Tbsp. olive oil
- 1 cup onion (chopped)
- 1/2 cup carrot (chopped)
- 1/2 cup celery (chopped)
- 1 Tbsp. garlic (minced)
- 3/4 cup white wine
- 1 cup chicken stock
- 1 cup tomato sauce
- salt and pepper to taste

1. **Sear the ribs** Season the pork ribs with salt and pepper. Heat olive oil in a large Dutch oven over medium-high heat and sear the ribs on all sides until browned. Remove and set aside.

2. **Build the sofrito** In the same pot, add onion, carrot, and celery. Cook until softened and fragrant, about 5–7 minutes. Stir in the garlic and cook for another minute.
3. **Deglaze** Pour in the white wine, scraping up any browned bits from the bottom of the pot. Let it simmer for 2–3 minutes to reduce slightly.
4. **Braise** Return the ribs to the pot and add the tomato sauce. Cover and reduce heat to low. Let simmer gently for 1½ to 2 hours, or until the ribs are tender and nearly falling off the bone.
5. **Finish and serve** Sprinkle with fresh parsley before serving. Spoon the sauce over the ribs and serve hot.

Main Course
Italian
Italian, braised, porkribs, ribs

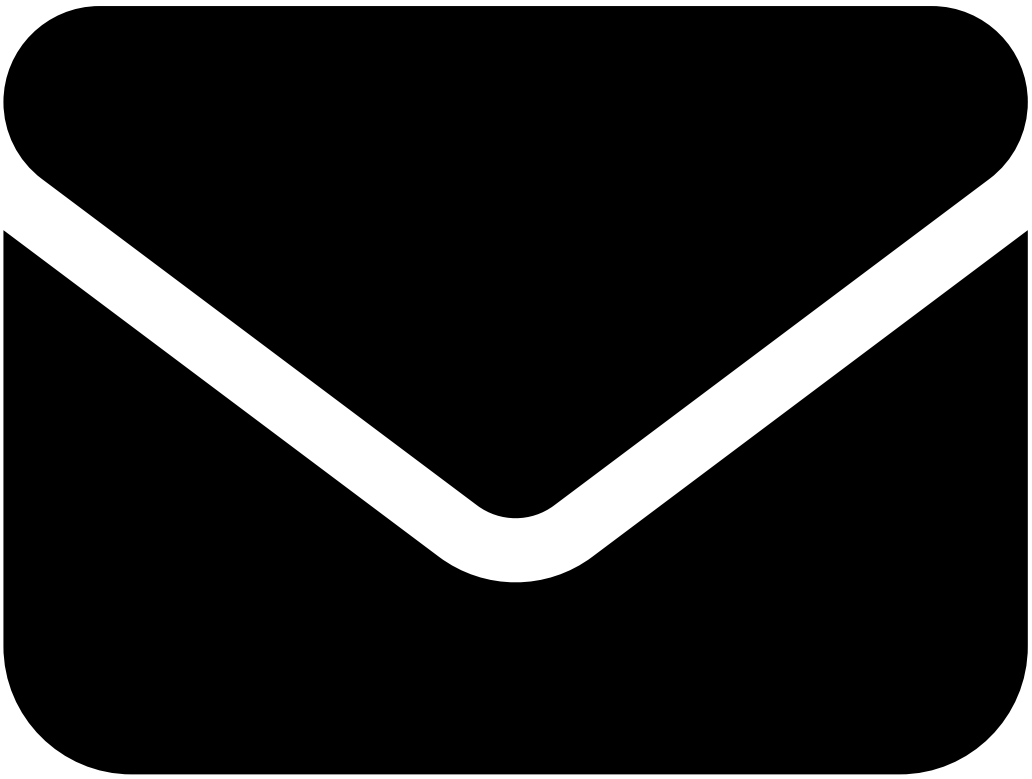
Italian Meatloaf with Roasted Potatoes

Italian Meatloaf with Roasted Potatoes

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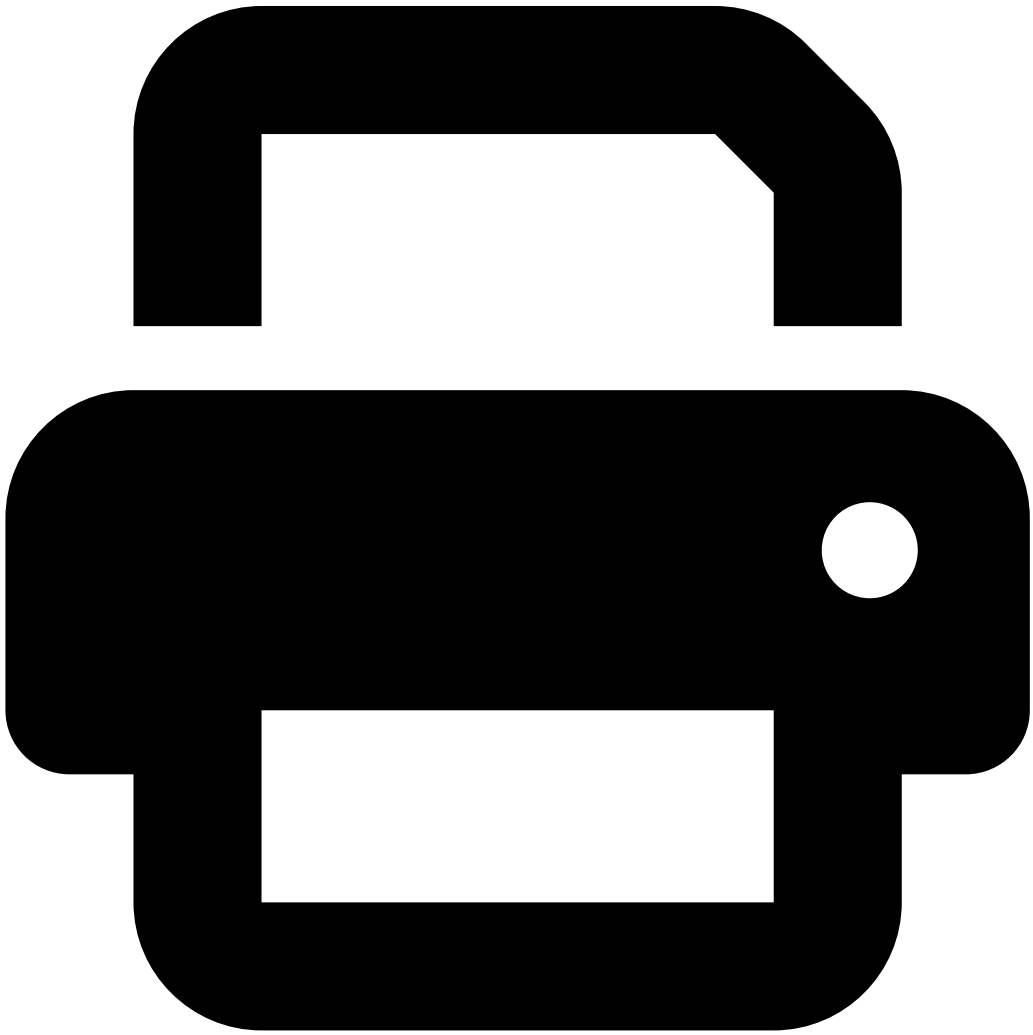
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Polpettone con Patate al Forno)

If you grew up in an Italian kitchen, you know that **meatloaf isn’t just meatloaf** — it’s *polpettone*. Tender, flavorful, and filled with herbs, cheese, and garlic, this Italian-style meatloaf is baked alongside golden roasted potatoes for the ultimate one-pan comfort meal. It’s rustic. It’s hearty. And it tastes even better the next day.

If you love this classic version, you have to try my **Stuffed Italian Meatloaf** — it’s filled with melty cheese and takes polpettone to the next level. And if you’re planning a full Sunday dinner, this pairs beautifully with my **Sautéed Swiss Chard** for that perfect balance of hearty and fresh.

Things to know about this Italian Meatloaf with Roasted Potatoes

Don’t skip the milk. It keeps the polpettone tender and prevents it from drying out.
• **Use freshly grated Pecorino Romano.** Pre-grated cheese won’t melt the same way and can affect texture.
• **Let it rest.** Give the meatloaf at least 10 minutes before slicing so the juices redistribute.
• **Cut potatoes evenly.** Uniform pieces ensure they roast at the same rate.
• **Internal temperature matters.** You’re looking for 160°F in the center for perfectly cooked meat.
• **Flavor gets better the next day.** Leftovers make incredible sandwiches on crusty Italian bread.

Serving Suggestions

Serve with:

- A simple arugula salad
- Sautéed broccoli rabe
- Warm crusty Italian bread

And don’t forget extra grated Pecorino on top.

Storage & Reheating

- Store in the refrigerator for up to 4 days
- Freeze slices individually for easy meals
- Reheat covered at 325°F or gently in a skillet
- This Italian meatloaf with potatoes is the kind of meal that brings everyone to the table. It’s simple, deeply

flavorful, and feels like Sunday at Nonna’s house — even if you’re making it on a Wednesday.

If you make this Italian Meatloaf with Potatoes, I’d love to hear how it turned out for you
Leave a comment below and let me know if you added your own twist — maybe extra cheese or a little prosciutto inside?

And if you’re craving more classic comfort food, be sure to check out my other traditional Italian dinner recipes on the blog.

Save this recipe, share it with someone who loves a good Sunday supper, and let’s keep cooking like Italians

Italian Meatloaf with Roasted Potatoes



Italian Meatloaf (Polpettone) with roasted potatoes is a hearty, one-pan dinner made with beef, pork, Pecorino, and herbs—perfect for Sunday supper.

- 1 1/2 lbs. ground beef ((80/20 for best flavor)
- 1/2 lb. ground pork
- 2 large eggs
- 1 cup plain breadcrumbs
- 1/2 cup freshly grated Pecorino Romano
- 1 Tbsp. minced garlic

- 1/3 cup fresh Italian parsley, chopped
- 1/2 cup whole milk
- 1 tsp. dried oregano
- 1 tsp. red pepper flakes
- salt and pepper to taste
- 2 lbs. Yukon Gold potatoes, peeled and cut into wedges
- 1 Tbsp minced garlic
- 1 Tbsp. Fresh rosemary (optional)

1. ## Preheat Oven

   Preheat your oven to **375°F**.

2. ## Prepare the Potato Base

   In a large bowl, toss the potatoes with olive oil, garlic, oregano, salt, and pepper. Spread them evenly in a large baking dish or sheet pan.

3. ## Make the Meatloaf Mixture

   In a large mixing bowl, combine:

   Ground beef

   Ground pork

   Eggs

   Breadcrumbs

   Pecorino Romano

   Garlic

   Parsley

   Milk

Salt, pepper, oregano, and red pepper flakes

Mix gently with your hands just until combined. Do not overmix — that’s the secret to tender meatloaf.

4. ## Shape and Assemble

   Form the mixture into a loaf shape and place it directly in the center of the potatoes.

   If using provolone, flatten the mixture slightly, layer cheese in the center, then seal and reshape.

   Drizzle a little olive oil over the top.

5. ## Bake

   Bake uncovered for **55–70 minutes**, or until the internal temperature reaches **160°F**.

   About halfway through cooking, gently turn the potatoes so they brown evenly.

   If the top needs more color, broil for 2–3 minutes at the end.

6. ## Rest Before Slicing

   Let the meatloaf rest for **10–15 minutes** before slicing.This keeps it juicy and prevents crumbling.

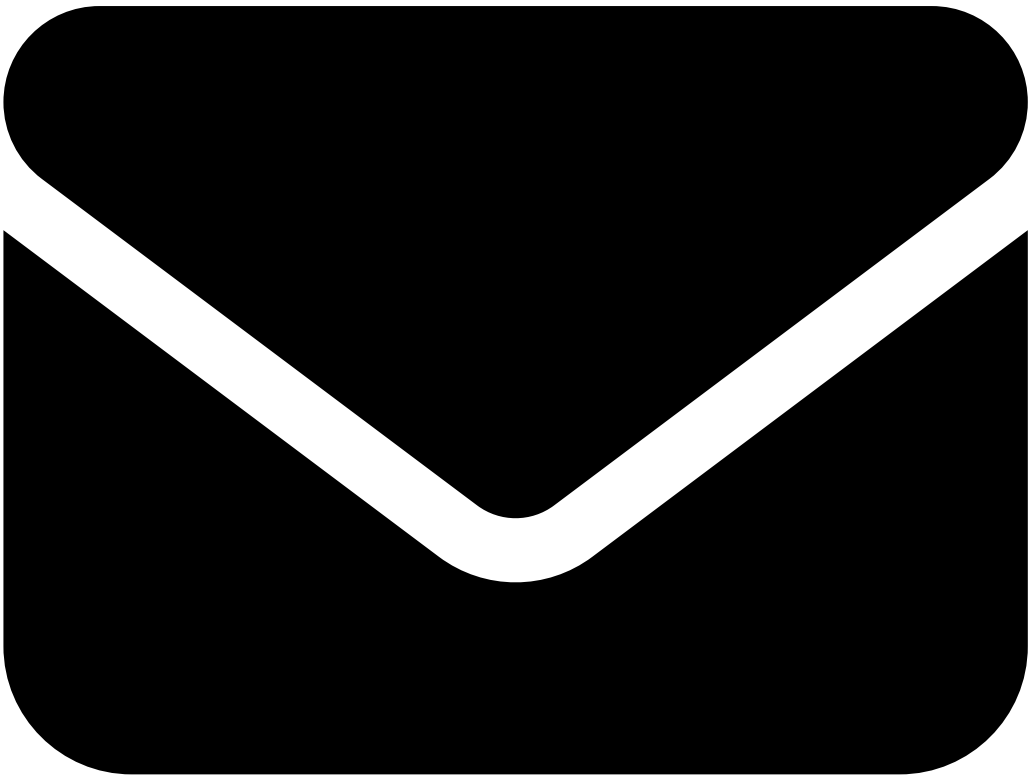
Main Course
Italian
Italian, meatloaf

Italian White Beef Stew with Potatoes & Peas

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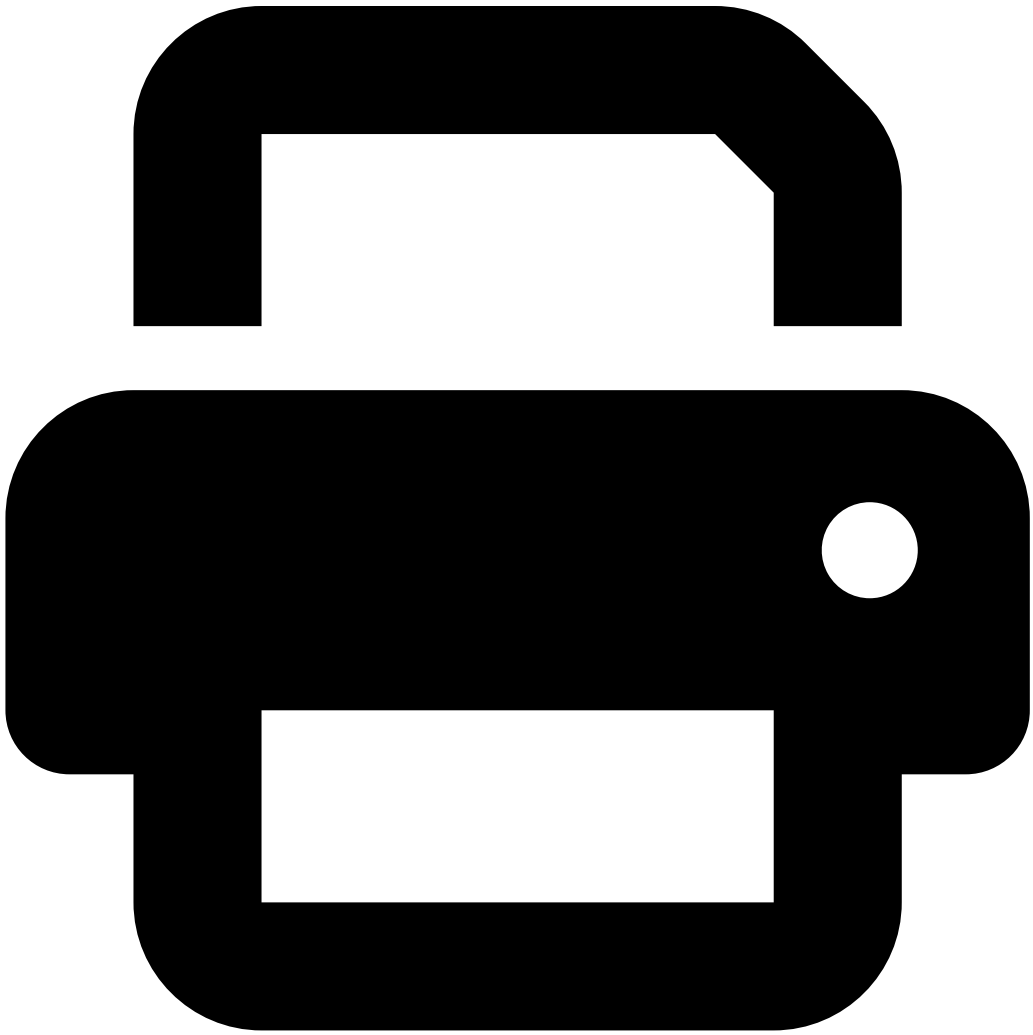
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There’s something deeply comforting about a pot of beef stew slowly simmering on the stove. This Italian White Beef Stew—known as *Spezzatino di Manzo in Bianco*—is rustic, simple, and full of old-world flavor.

Unlike tomato-based stews, this version is made without tomatoes, creating a light, savory sauce that lets the beef, potatoes, and sweet peas shine. It’s the kind of dish you’d find in a nonna’s kitchen on a Sunday afternoon—served with crusty bread and good conversation.

Tender chunks of beef, silky potatoes, and bright green peas come together in a rich broth built from olive oil, aromatics, and slow cooking. It’s humble, hearty, and exactly the kind of meal that warms you from the inside out.

Things to know about this Italian White Beef Stew with Potatoes & Peas

- **Cut of beef matters:** Chuck or stewing beef gives the most tender results.
- **Flouring the meat:** Lightly coating the beef in flour thickens the sauce naturally.
- **Vegetable timing:** Add peas at the very end to keep them bright and tender.
- **Flavor boost:** Letting the stew rest 10–15 minutes off heat allows flavors to meld beautifully.

Storage & Reheating

- **Fridge:** Store in an airtight container for up to **3–4 days**.
- **Freezer:** Freeze in a freezer-safe container for up to **3 months**.
- **Reheating:** Gently reheat on the stovetop over low heat, adding a splash of broth if needed. The potatoes may absorb some liquid, so stir occasionally to keep it saucy.

If you loved this **Spezzatino di Manzo in Bianco**, check out more cozy Italian recipes on the blog:

- Classic Italian Polenta – perfect to serve alongside this stew.

- Rustic Italian Meatballs – another comforting favorite.
- Easy Italian Minestrone Soup – for a light starter or side.

Don’t forget to **save this recipe** for your next Sunday dinner and share it with friends who love **Italian comfort food**.

Italian White Beef Stew with Potatoes & Peas



A hearty Italian-inspired beef stew made with tender chunks of beef, potatoes, sweet peas, and a savory onion, carrot, and celery soffritto. The beef is slowly simmered until tender, creating a rich, flavorful broth without tomatoes. It’s simple, rustic comfort food that’s perfect for a family dinner.

- 2 lbs beef chuck, cut into 1½-inch cubes
- 3 tbsps olive oil
- 1 medium yellow onion, finely diced
- ½ cup diced celery
- ½ cup diced carrots
- 2 cloves garlic, minced
- ½ cup dry wine **or** additional broth
- 3 cups beef broth ((more if needed))

- 1 bay leaf
- 1 tsp chopped fresh rosemary ((or ½ tsp dried))
- 1 ½ lbs Yukon Gold potatoes, peeled and cut into chunks
- 1 cup frozen peas
- Salt and black pepper, to taste
- Fresh parsley, for garnish

1. ## Lightly Flour & Brown the Beef

   Pat the beef dry and season generously with salt and pepper. Lightly coat each piece with flour, shaking off any excess.Heat olive oil in a heavy Dutch oven over medium heat. Brown the beef gently on all sides, letting it caramelize slightly for deeper flavor.

2. ## Cook the Vegetables

   Add the diced onion, celery, and carrots to the same pot. Cook until softened, about 5–7 minutes. Add garlic and cook another 30 seconds.

3. ## Deglaze & Simmer

   Deglaze the pan with wine or a splash of broth, scraping up all the browned bits from the bottom. Add the rest of the broth, bay leaf, and rosemary. Make sure the liquid just covers the meat and vegetables.

   Bring to a gentle simmer, cover, and cook on low for about 1 hour, stirring occasionally.

4. ## Add the Potatoes

   Add the potatoes to the pot. Cover and continue simmering another 25–30 minutes, or until both the beef and potatoes are fork-tender.

5. ## Finish with Peas

   Stir in the peas during the last 5–7 minutes of cooking. Adjust salt and pepper as needed. Remove the bay leaf and sprinkle with fresh parsley before serving

For the most tender beef, don’t rush the simmer. Keep the stew at a gentle simmer rather than a rapid boil. The slow cooking allows tougher cuts of beef to become tender and gives the broth time to develop its rich, savory flavor. Add the peas toward the end so they stay bright and sweet.

Main Course
Italian
talian beef stew with potatoes and peas