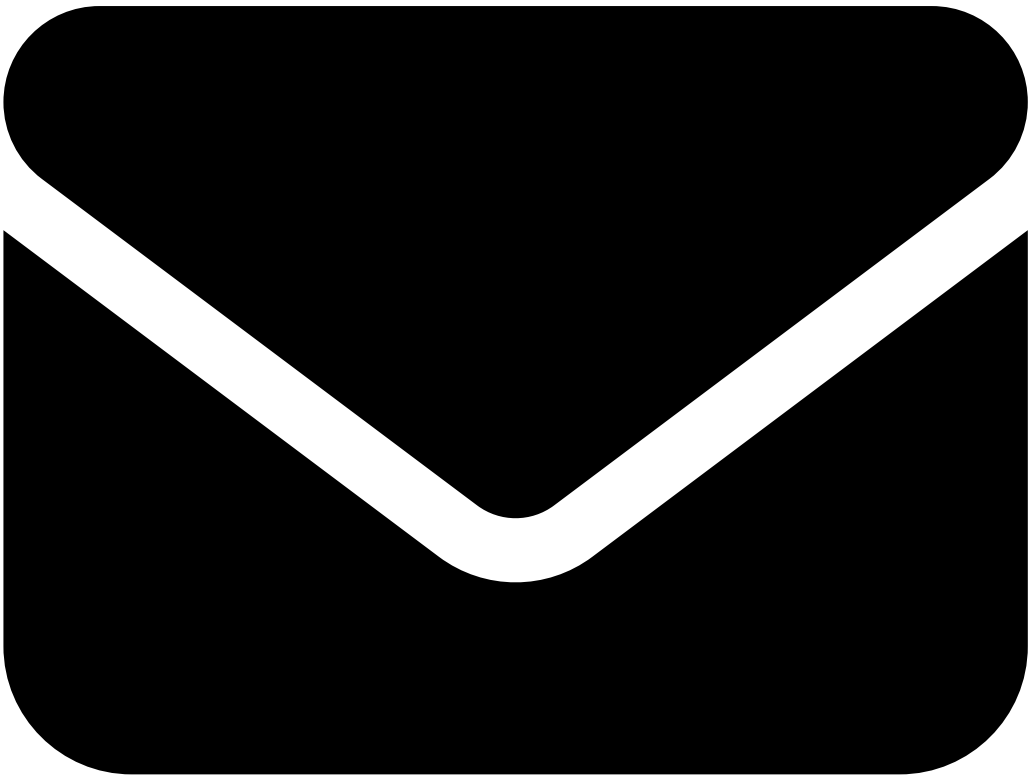
Italian White Beef Stew with Potatoes & Peas

Italian White Beef Stew with Potatoes & Peas

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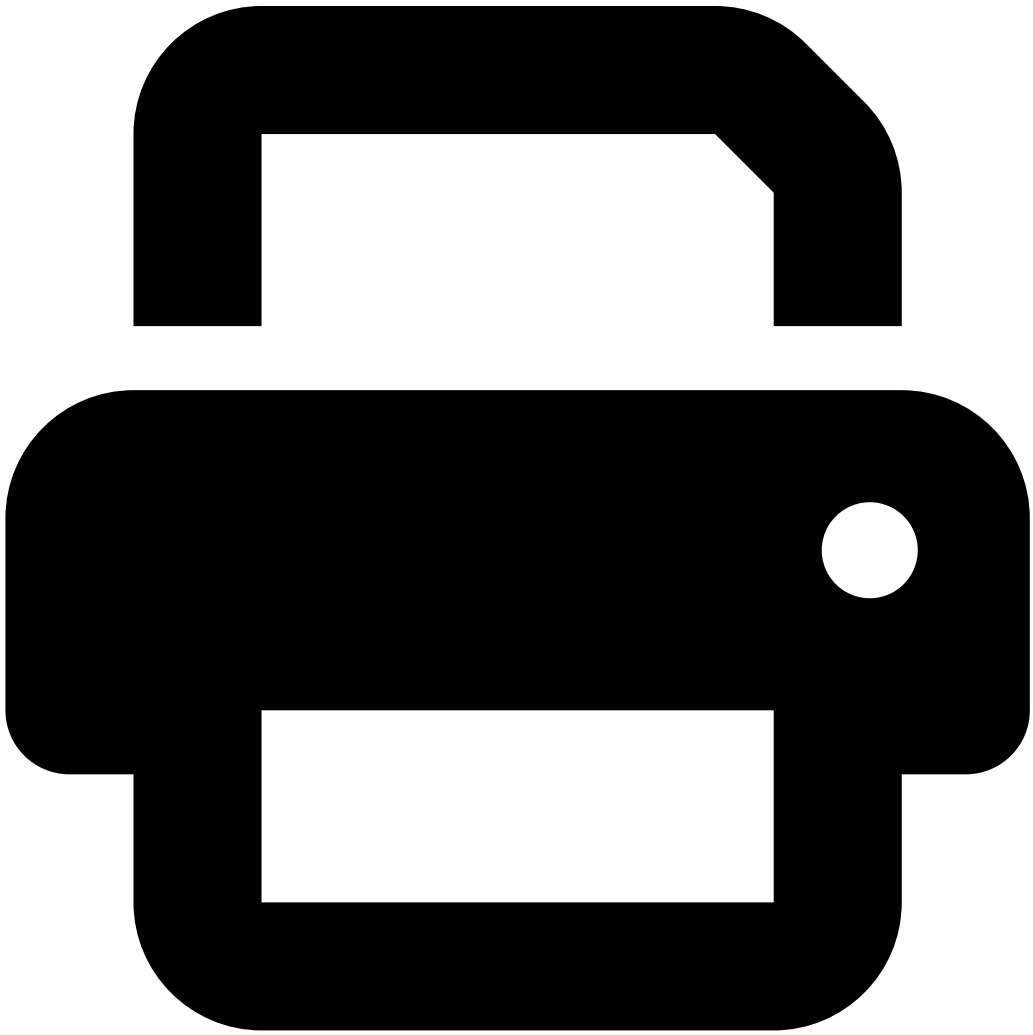









SMS



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.

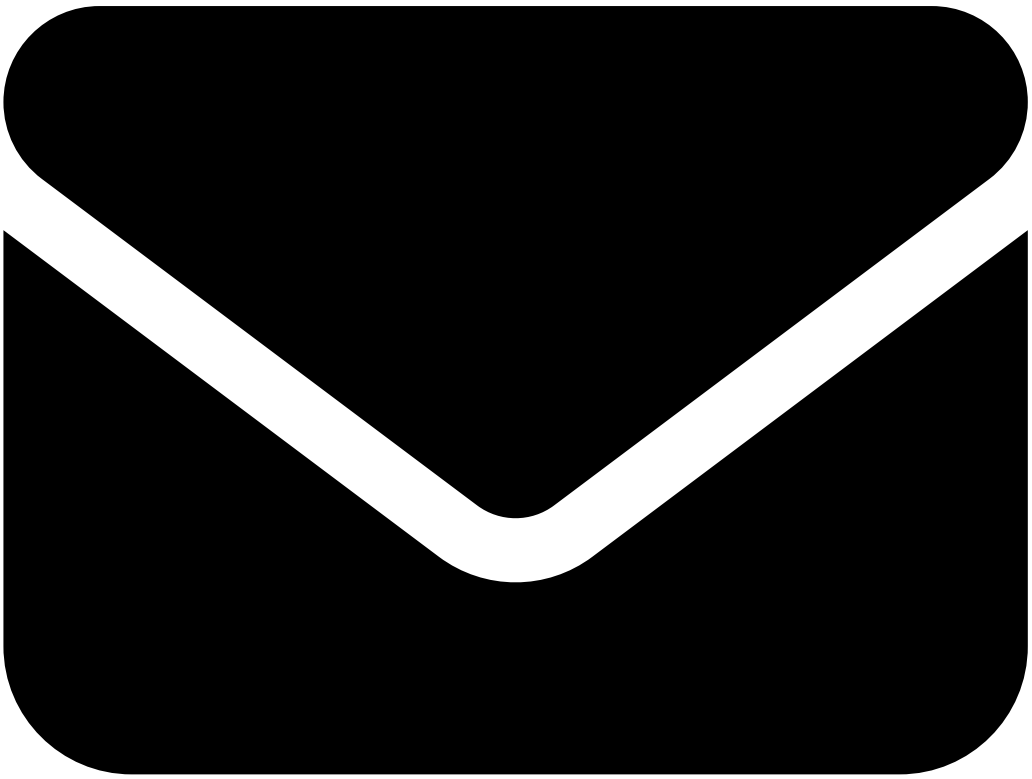
Main Course
Italian
talian beef stew with potatoes and peas

Traditional Italian Stuffed Pork Loin Roast

Traditional Italian Stuffed Pork Loin Roast

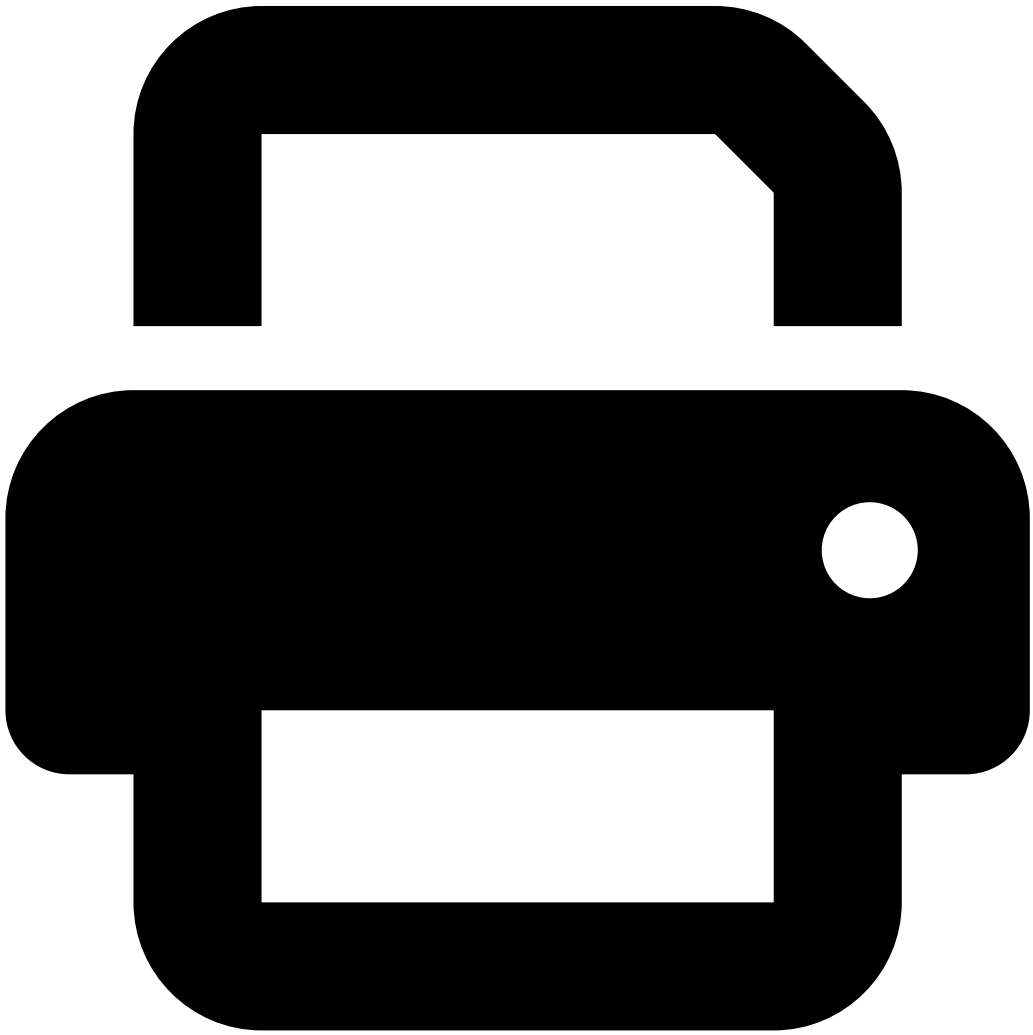
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There are some dishes that instantly feel like Sunday. This traditional Italian stuffed pork loin is one of them. Long before recipes were written down, pork roasts like this were prepared in Italian homes as a way to turn a simple cut of meat into something special—aromatic, comforting, and meant to be shared around the table.

In many regions of Italy, especially central and southern areas, pork was reserved for important meals and holidays. Stuffing the roast with breadcrumbs, herbs, cheese, and a little pancetta was both practical and intentional. Nothing was wasted. Day-old bread became filling, cured pork added depth, and fresh herbs from the garden brought everything together. The roast would be tied, slowly cooked, and served with whatever vegetables were in season—often fennel, potatoes, and carrots—so the entire meal could come together in one pan.

This is not a fancy dish, and that’s exactly the point. It’s rustic, deeply flavorful, and rooted in tradition. The kind of recipe passed down by watching, tasting, and remembering. As it roasts, the pork stays juicy, the stuffing perfumes the meat from the inside, and the vegetables soak up all those incredible pan juices.

It’s the kind of meal that fills the kitchen with warmth, feeds a crowd, and somehow tastes even better the next day. A true Italian classic—and absolutely a keeper.

Things to know about this Traditional Italian Stuffed Pork Loin Roast

- **Fresh breadcrumbs matter:** This stuffing relies on soft, day-old Italian bread, not dried stuffing mix. It keeps the filling light and flavorful.
- **Pecorino is traditional:** Pecorino Romano pairs naturally with pork and pancetta, giving the stuffing its classic savory bite.
- **Don’t overstuff:** A thin, even layer allows the pork to cook evenly and keeps the roast juicy.
- **Fennel sweetens as it roasts:** The fennel mellows and becomes tender, soaking up the pork juices and complementing the stuffing beautifully.
- **Resting is essential:** Letting the roast rest before slicing keeps the juices in the meat where they belong.
- **Even better the next day:** Leftover slices are perfect for sandwiches, pan-searing, or adding to beans or pasta

More Classic Italian Recipes You May Enjoy

- **Mama’s Meatballs** – another old-school Italian recipe that uses fresh breadcrumbs the traditional way
- **Italian Potato Leek Soup with Pancetta** – a comforting soup where pancetta adds rich, savory flavor
- **Authentic Childhood Italian Pasta e Fagioli** – a rustic, traditional dish made with simple pantry ingredients
- **Italian carpaccio persimmon and Fennel Salad** – a bright, classic fennel recipe that pairs beautifully with pork

Traditional Italian Stuffed Pork Loin Roast



This Traditional Italian Stuffed Pork Loin Roast is an elegant yet approachable main course that's perfect for Sunday dinner, holidays, or special occasions. A juicy pork loin is butterflied and filled with a savory mixture of Italian herbs, garlic, breadcrumbs, Parmesan cheese, spinach, and prosciutto, then rolled, tied, and roasted until tender. The result is a flavorful, impressive roast with beautiful slices and classic Italian flavors that make every meal feel special.

Pork & Stuffing

- 3 – 4 lb pork loin, butterflied
- 3 oz pancetta, finely chopped
- 2 garlic cloves, minced
- 1½ cups fresh breadcrumbs
- ⅓ cup fresh parsley, finely chopped
- 2 tbsp fresh rosemary or sage, chopped
- ½ – ¾ cup Pecorino Romano, finely grated
- 1 egg, lightly beaten
- Olive oil
- Salt & black pepper

Vegetables

- 1 – 2 fennel bulbs, cut into wedges
- 1½ – 2 lbs potatoes, cut into large chunks
- 3 – 4 carrots, cut into large pieces
- 4 – 5 garlic cloves, smashed
- Olive oil, salt & pepper
- ½ – ¾ cup dry white wine or chicken broth

1. ### Prepare the Stuffing

   Heat a small pan with olive oil over medium-low heat.Sauté pancetta until lightly rendered. Add garlic and cook just until fragrant.Transfer to a bowl and mix with breadcrumbs, parsley, herbs, Pecorino, black pepper, and optional fennel seeds.Stir in the beaten egg until the mixture is moist and just holds together.

2. ### Stuff the Pork

   Lay the butterflied pork loin flat and season lightly with salt and pepper.Spread stuffing evenly over the

meat, leaving a small border.Roll tightly and tie securely with kitchen twine every 1½–2 inches.

3. **Prepare the Vegetables**

   Toss fennel, potatoes, carrots, and garlic with olive oil, salt, and pepper.Spread evenly in a large roasting pan.

4. **Roast**

   Preheat oven to **375°F (190°C)**.Place the stuffed pork loin on top of the vegetables.Pour white wine or broth around the vegetables (not over the pork).Roast uncovered for about **25 minutes per pound**, until the internal temperature reaches **140–145°F**.

5. **Rest & Serve**

   Remove from oven and rest the pork for **15 minutes** before slicing.Slice thick and serve with roasted vegetables and pan juices spooned over the top.

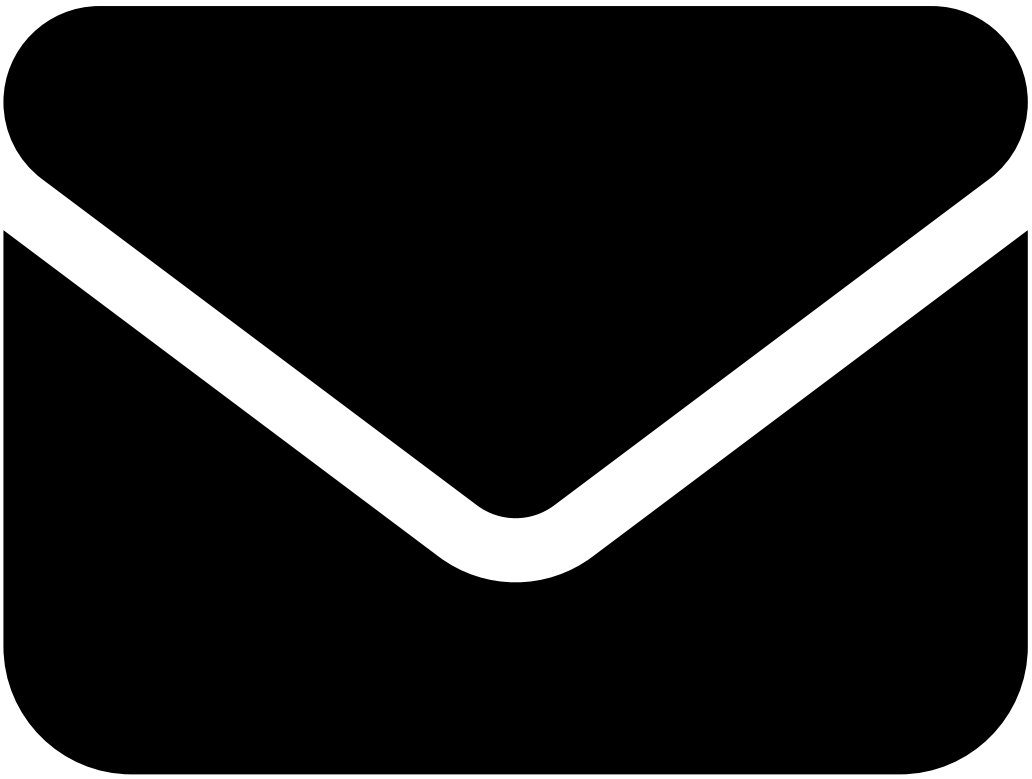
Main Course
Italian

Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)

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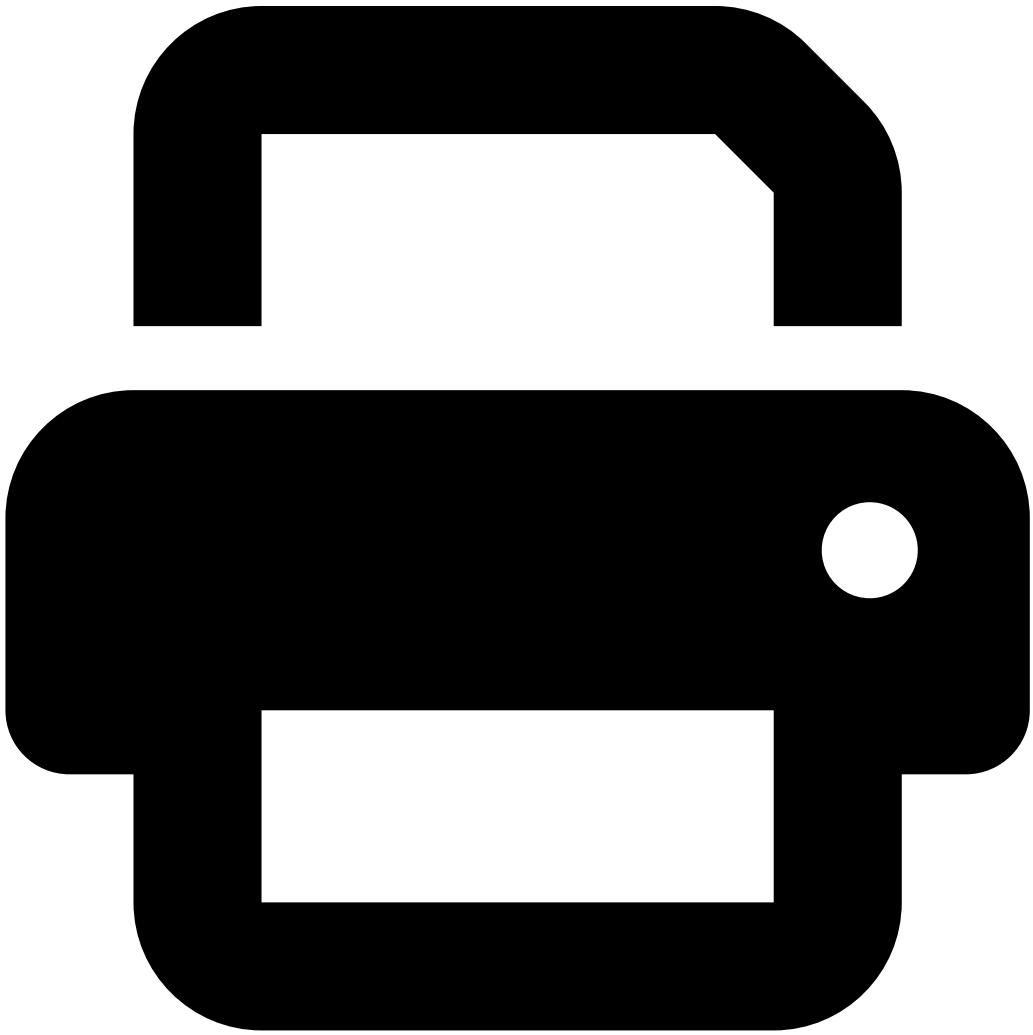
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Golden, flaky, and packed with classic Italian flavor, **Italian Sausage Rolls** are the kind of appetizer that disappears the moment they hit the table. Think buttery puff pastry wrapped around seasoned Italian sausage, kissed with garlic, herbs, and cheese—simple to make, impressive to serve, and endlessly versatile.

Whether you're hosting a holiday gathering, planning a New Year's Eve spread, or just want an easy savory bite with big flavor, these sausage rolls deliver every time.

Things to know about these Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)

- **Easy but elegant** – store-bought puff pastry does the heavy lifting
- **Classic Italian flavors** – fennel, garlic, herbs, and

Parmigiano Reggiano
- **Make-ahead friendly** – assemble and refrigerate or freeze
- **Perfect for parties** – slice small for appetizers or larger for lunch

Serving Ideas

- Serve warm with **marinara sauce** for dipping
- Pair with **spicy Calabrian chili oil** for heat lovers
- Add to an Italian antipasto platter with olives, cheeses, and roasted peppers

Make-Ahead & Freezing Tips

- **Make ahead:** Assemble rolls, cover, and refrigerate up to 24 hours before baking.
- **Freeze unbaked:** Slice, freeze solid, then transfer to freezer bags. Bake straight from frozen, adding 5–7 minutes to baking time.

Italian Variations

- **Sausage & Peppers:** Add finely chopped sautéed red peppers to the filling
- **Cheesy Mozzarella:** Add small cubes of low-moisture mozzarella
- **Spinach & Sausage:** Fold in sautéed, well-drained spinach

A Little Italian Inspiration

- Sausage wrapped in dough has long been part of Italian home cooking—from rustic breads stuffed with salsiccia to bakery-style savory pastries. These sausage rolls are a modern, party-friendly nod to those traditions, using puff pastry for ease without sacrificing flavor.
- If you loved these **Italian Sausage Rolls**, be sure to try

my other favorite Italian appetizers like **Easy Savory Puff Pastry Twists**, **[Italian Stuffed Mushrooms**, and **Shrimp Oreganata**—all simple, classic recipes that are perfect for entertaining. Don’t forget to bookmark this recipe and follow along for more Italian comfort food made easy.

Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)



These Italian Sausage Rolls with Puff Pastry are a simple yet irresistible appetizer made with flaky, buttery puff pastry wrapped around seasoned Italian sausage and baked until golden brown. Crispy on the outside and juicy on the inside, they're perfect for holiday parties, game day, brunch, or as a delicious snack. Serve them with marinara, spicy mustard, or your favorite dipping sauce for an easy crowd-pleasing appetizer everyone will love.

- 1 pound Italian sausage (sweet or hot), casings removed
- 2 sheets puff pastry, thawed
- ½ cup grated Parmigiano Reggiano
- 1 tbsp Dijon or spicy brown mustard
- 1 clove garlic, finely minced
- 1 tbsp chopped fresh parsley
- ½ tsp fennel seeds, lightly crushed (optional)

- Freshly ground black pepper, to taste
- 1 egg, beaten (for egg wash)
- Sesame seeds or flaky salt (optional, for topping)

1. ## Prepare the Filling

   In a bowl, combine the Italian sausage, Parmigiano Reggiano, mustard, garlic, parsley, fennel seeds, and black pepper. Mix gently until just combined—don’t overwork the sausage.

2. ## Roll Out the Pastry

   On a lightly floured surface, roll each sheet of puff pastry slightly to smooth seams and create an even rectangle. Cut each sheet lengthwise into two long strips.

3. ## Fill and Roll

   Spoon a line of sausage filling down the center of each strip. Brush one long edge with egg wash, then roll the pastry over the filling, seam-side down.

4. ## Chill for Clean Cuts

   Place the rolls on a parchment-lined baking sheet and refrigerate for 20–30 minutes. This helps the pastry firm up and makes slicing easier.

5. ## Slice and Bake

   Cut each roll into 1½–2-inch pieces. Brush tops with egg wash and sprinkle with sesame seeds or flaky salt if desired. Bake at **400°F (200°C)** for 22–25 minutes, or until puffed and deeply golden.

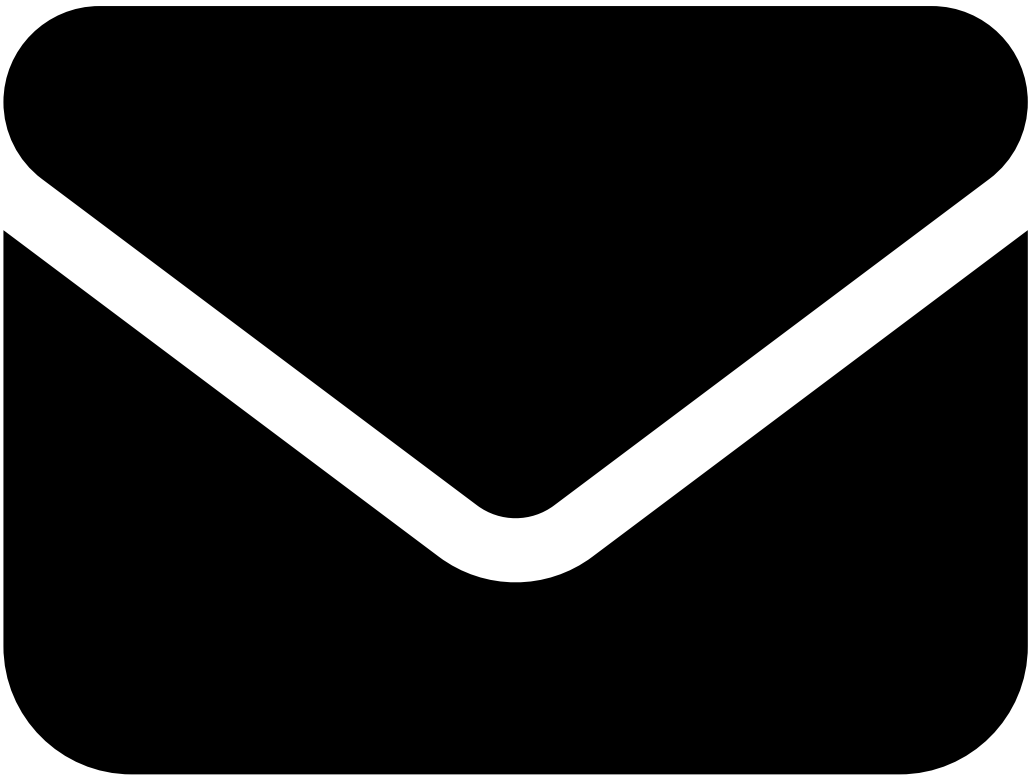
Appetizer
Italian
puff pastry Italian sausage rolls

Italian Stuffed Meatloaf Roll (Polpettone Ripieno)

Italian Stuffed Meatloaf Roll (Polpettone Ripieno)

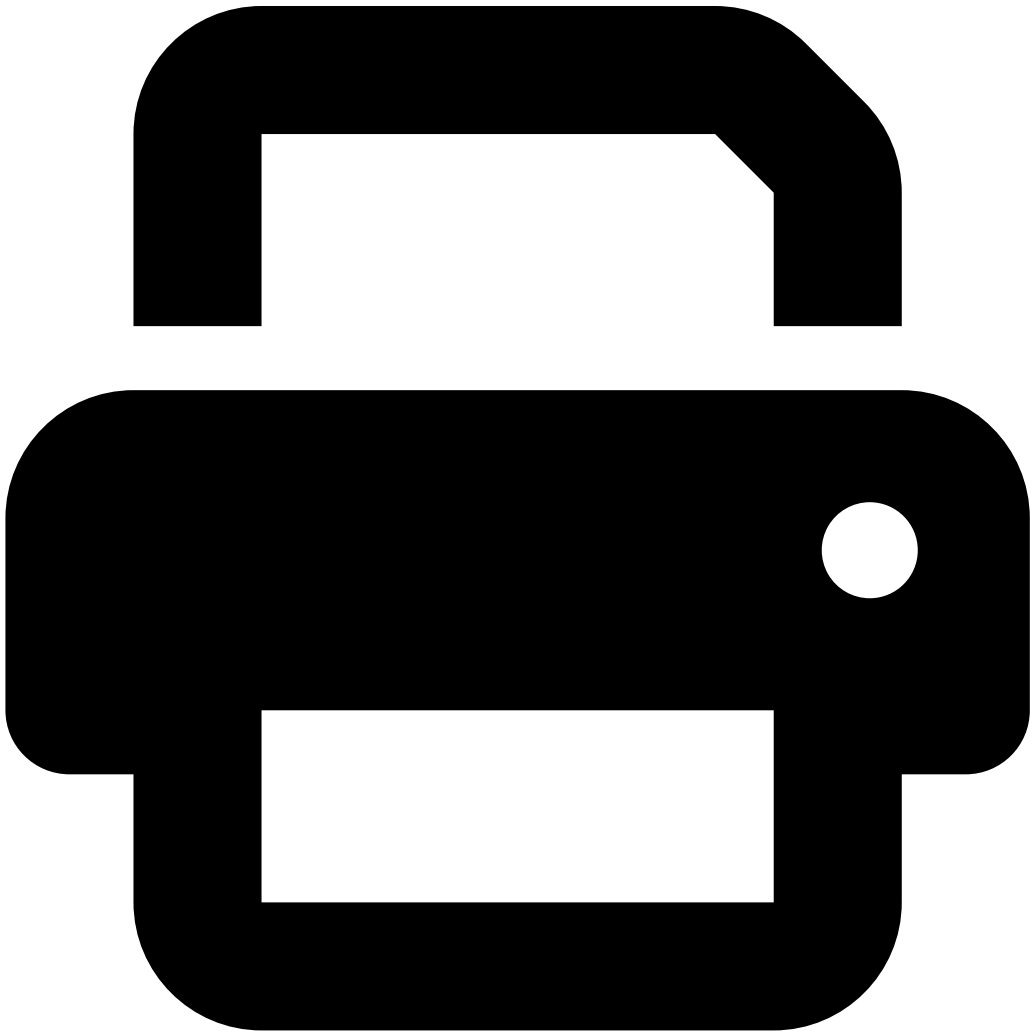
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This Italian-style meatloaf is a comforting twist on my family’s classic meatball recipe . The seasoned meat mixture is spread out, layered with Italian ham, provolone cheese, and steamed spinach, then rolled into a beautiful log and roasted until juicy and golden. It’s perfect for Sunday dinner or any night you want something hearty and impressive.

This meatloaf reminds me of the hearty, comforting meals my mother used to make on chilly Sundays. She always seasoned her meat like meatballs, with garlic, parsley, and grated onion, and I’ve taken that same flavor base and turned it into a beautiful meat roll stuffed with ham, provolone, and spinach. It’s a dish that feels special enough for company but cozy enough for a family dinner — and the best part is slicing it to reveal that gorgeous spiral of filling inside.

Things to know about this Italian Stuffed Meatloaf Roll (Polpettone Ripieno)

- **The onion matters:** Grated onion keeps the meat tender and juicy — a little trick from Italian meatball making.
- **Make ahead:** Roll and refrigerate up to a day in advance; it holds together beautifully.
- **Variations:** Try roasted red peppers instead of spinach or mozzarella in place of provolone.
- **Finishing touch:** Brush with a bit of tomato sauce during the last 10 minutes of baking for extra flavor and shine.

More Italian Classics to Try

- Mama’s beast Italian Meatballs
- Italian Sausage, Potatoes, and Peppers
- Stuffed Chicken Breast with mushroom sauce

Italian Stuffed Meatloaf Roll (Polpettone Ripieno)



Italian Stuffed Meatloaf Roll, known as *Polpettone Ripieno*, is a classic Italian comfort food that turns a simple meatloaf into an impressive family-style meal. A flavorful mixture of seasoned ground meat is rolled around a savory filling of cheese, cured meats, or vegetables, then baked until tender and golden. Sliced into beautiful spirals, this traditional Italian dish is perfect for Sunday dinners, holidays, and gatherings where you want a comforting meal with restaurant-quality presentation.

For the meat mixture

- 2 pounds ground beef (or a mix of beef and pork)
- 2 large eggs
- 1 cup grated onion (with juices)
- ½ cup milk
- 1 cup bread crumbs
- 3 slices stale bread torn into small pieces
- ½ cup grated Parmigiano-Reggiano cheese
- 2 cloves garlic, finely minced
- 2 tbsp chopped fresh parsley
- salt and pepper to taste
- 1 tsp dried oregano
- 1 tbsp olive oil

For the filling

- 6 – 8 thin slices Italian ham (prosciutto cotto or mortadella)
- 6 slices provolone cheese

- 1½ cups steamed spinach, squeezed dry
- Olive oil for brushing

1. **Prepare the meat mixture:**

   In a large bowl, combine the milk, eggs, grated onion (and its juices), Parmigiano, bread and breadcrumbs, garlic, parsley, salt, pepper, and oregano mix well then add in the meat and mix just until well combined.

2. **Form the base:**

   Lay a large piece of parchment paper or plastic wrap on a flat surface. Spread the meat mixture evenly into a rectangle about ½ inch thick.

3. **Layer the filling:**

   Arrange the slices of ham over the meat, leaving a small border around the edges. Add the provolone on top, then spread the steamed spinach evenly over the cheese.

4. **Roll it up:**

   Using the parchment paper to help, roll the meatloaf tightly into a log, sealing the ends as you go. Wrap it in plastic wrap and refrigerate for at least 1 hour (or overnight) to firm up.

5. **Roast:**

   Preheat the oven to 375°F (190°C). Place the meatloaf seam-side down on a parchment-lined baking sheet or roasting pan. Brush lightly with olive oil.

6. **Bake:**

   Roast uncovered for 50–60 minutes, or until the internal temperature reaches 160°F (71°C). Let it rest 10 minutes before slicing.

7. **Serve:**

   Slice into rounds to reveal the beautiful swirl of ham, cheese, and spinach. Serve with roasted or mashed potatoes.

8. ## Optional Pan Sauce

   Don’t let those flavorful pan drippings go to waste! After roasting, I like to make a simple Italian-style pan sauce right in the same pan. Whisk a little flour into the drippings to form a roux, then deglaze with white wine and warm broth. A touch of tomato paste adds richness, and finishing with a pat of butter gives it a silky shine. Spoon this savory sauce over the sliced meatloaf for a beautiful, restaurant-style finish.

Main Course
Italian
Italian stuffed meatloaf, polpettone ripieno, Italian meatloaf roll, stuffed meatloaf recipe,

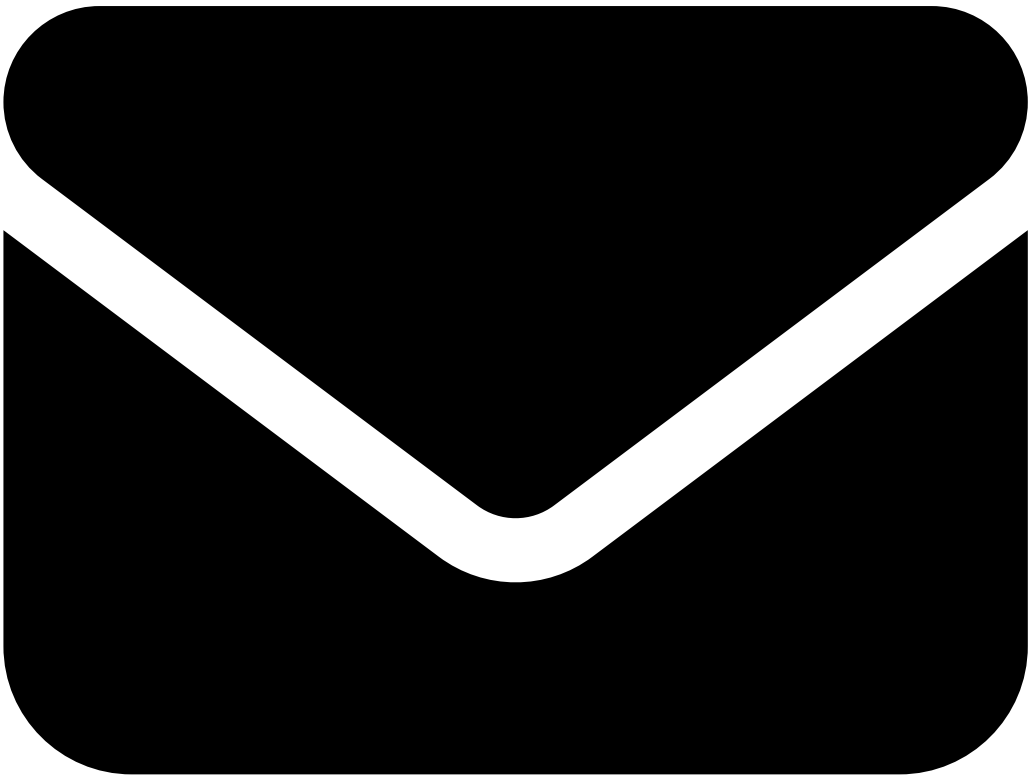
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Thanksgiving Turkey: How to Thaw, Season & Roast It

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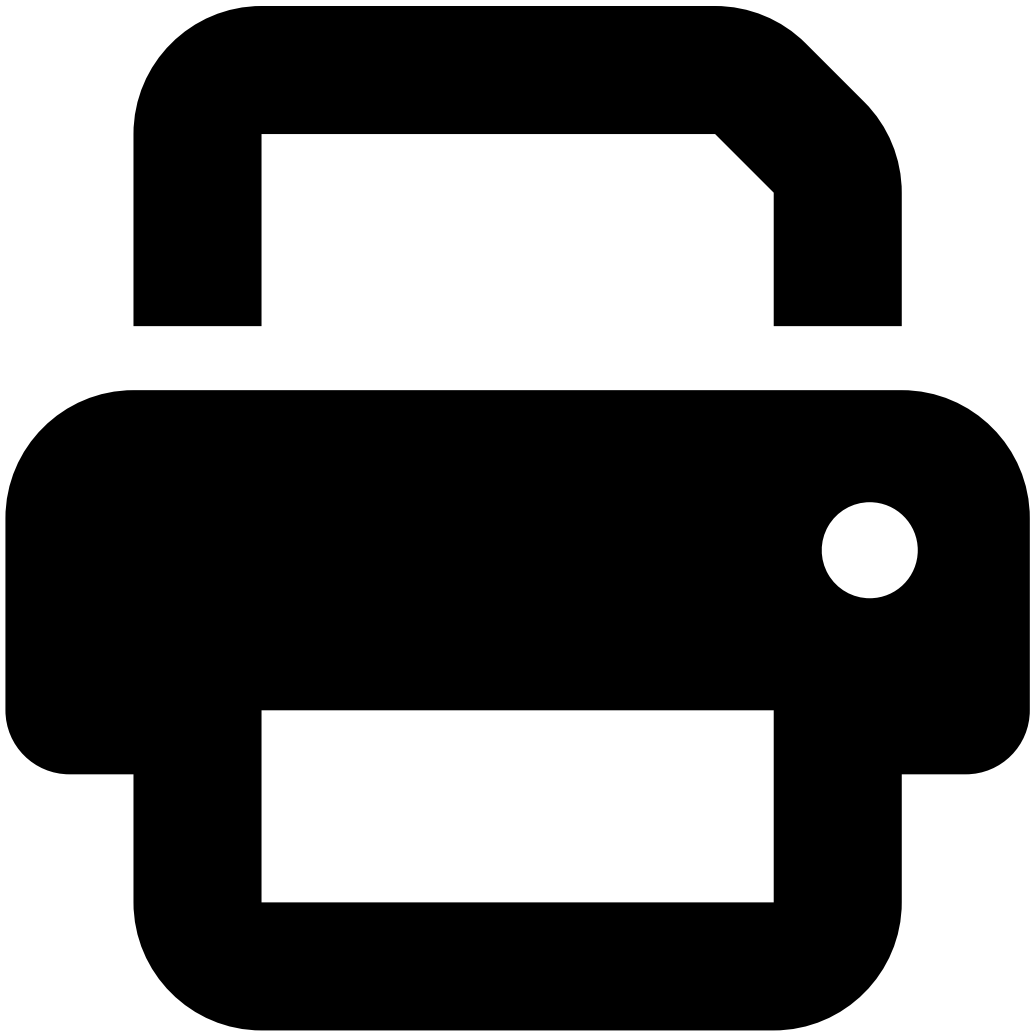
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SMS



Thanksgiving may not be a traditional holiday in Italy, but gathering around the table with family and sharing a homemade meal is something I grew up understanding and loving. When I moved to America, Thanksgiving quickly became one of my favorite holidays, especially because it reminded me of those long Italian family meals where the food keeps coming and nobody is in a hurry to leave the table.

And at the center of so many American Thanksgiving celebrations is the turkey.

Cooking a Thanksgiving turkey can feel intimidating, especially if you’re hosting the holiday or preparing a whole turkey for the first time. But with a little planning and a few simple techniques, you can make a beautiful, flavorful roast turkey with golden skin and juicy, tender meat.

In this guide, I’m sharing everything you need to know to

prepare your Thanksgiving turkey, from safely thawing a frozen bird to seasoning it, roasting it to perfection, and knowing when it’s ready to serve. I’ll also share practical tips to help you avoid common mistakes and make the process easier, so you can spend less time worrying about the turkey and more time enjoying the holiday with family and friends.

Whether you’re making your first Thanksgiving turkey or looking to improve your usual method, this guide will help you prepare a centerpiece your family will look forward to every year.

How to Plan Ahead for Thanksgiving Turkey

The secret to a stress-free Thanksgiving turkey is giving yourself enough time. The size of your bird determines how long it needs to thaw and roast, so planning ahead makes all the difference.

Before you begin, check the weight of your turkey, make sure you have enough refrigerator space for thawing, and gather your roasting pan, thermometer, and seasonings.

Here’s a simple timeline to follow:

- **Several days before Thanksgiving:** Begin thawing your frozen turkey in the refrigerator. Larger turkeys need more time.
- **1–2 days before:** Prepare any compound butter, herb mixtures, or other seasonings you plan to use.
- **The day before:** Check that the turkey is fully thawed. If you’re using a dry brine, season it according to your recipe and keep it refrigerated.
- **Thanksgiving Day:** Prepare and roast the turkey, allowing enough time for cooking and resting before carving.

The most important tip is not to leave thawing until the last

minute. A frozen turkey can take several days to thaw safely, and a partially frozen bird can interfere with even cooking.

How to Safely Thaw a Frozen Turkey

If you’re starting with a frozen turkey, the safest and easiest method is to thaw it in the refrigerator. Keep the turkey in its original packaging and place it on a rimmed tray or in a pan to catch any liquid.

Allow approximately **24 hours of refrigerator thawing for every 4–5 pounds of turkey**. Keep your refrigerator at 40°F or below, and place the turkey on the bottom shelf to prevent drips from contaminating other foods.

As a general guide:

- **8–12 pounds:** 2–3 days
- **12–16 pounds:** 3–4 days
- **16–20 pounds:** 4–5 days
- **20–24 pounds:** 5–6 days

These are estimates, so allow extra time when possible. Once thawed, a turkey can generally remain refrigerated for another 1–2 days before cooking.

Important: Never thaw a turkey on the kitchen counter. If you’re short on time, you can use the cold-water method, keeping the turkey in leakproof packaging and changing the water every 30 minutes. Cook it immediately after thawing.

The Star of the Show: My Best Holiday Turkey

Every Thanksgiving table deserves a beautiful roast turkey, and my **Best Holiday Turkey** is one I look forward to making year after year. Roasted with garlic, fresh herbs, and plenty of butter, it’s flavorful, golden on the outside, and juicy

and tender inside.

Although turkey wasn’t something we traditionally cooked in Italy, I’ve come to appreciate how it brings everyone together, much like a beautiful Italian Sunday roast. The aroma of garlic and herbs fills the kitchen as the turkey roasts, and everyone starts gathering around, waiting for that first delicious slice.

If you’re making a Thanksgiving turkey this year, a little preparation goes a long way. Use the roasting guide below as a starting point, but always check the internal temperature with a reliable meat thermometer to make sure your turkey is safely cooked.

Thanksgiving Turkey Roasting Time and Temperature Guide

Oven temperature: Roast your turkey at **325°F** in a conventional oven. This moderate temperature allows the turkey to cook evenly while the skin turns beautifully golden.

How Long to Roast a Turkey

Use these times as estimates for an unstuffed turkey. The actual cooking time will depend on the bird’s size, whether it’s fully thawed, and your oven.

Turkey weight	Estimated roasting time
8–12 pounds	2¾–3 hours
12–14 pounds	3–3¾ hours
14–18 pounds	3¾–4¼ hours
18–20 pounds	4¼–4½ hours
20–24 pounds	4½–5 hours

A stuffed turkey generally takes longer to roast. For food safety and more reliable results, I recommend cooking the

stuffing separately. If you do stuff your turkey, the center of the stuffing must also reach 165°F.

Tips for a Juicy, Flavorful Roast Turkey

- **Use a meat thermometer.** Check the thickest part of the breast and the innermost parts of the thigh and wing, avoiding the bone. All must reach at least **165°F** for food safety.
- **Let the turkey rest.** Allow it to rest for about 20–30 minutes before carving so it's easier to slice and serve.
- **Protect the breast if needed.** If the skin browns too quickly, loosely tent the breast with aluminum foil.
- **Save the carcass.** Don't throw away those bones! They're perfect for making homemade turkey broth for a comforting soup the next day.

My favorite tip is to give yourself more time than you think you'll need. It's always better to have the turkey resting and ready a little early than to feel rushed when everyone is waiting for dinner.

How to Prepare a Turkey for Roasting

Once your turkey is completely thawed, it's time to prepare it for the oven.

First, remove the packaging and check both cavities for the neck and giblets. Save them if you'd like to make homemade turkey stock or gravy.

Pat the turkey dry with paper towels, including the skin around the legs and breast. Dry skin is one of the keys to achieving that beautiful golden finish.

Place the turkey on a rack inside a sturdy roasting pan,

breast side up. Tuck the wing tips underneath the body to keep them from burning.

If you're using a seasoned butter or herb mixture, gently loosen the skin over the breast and spread some of the mixture underneath. This helps flavor the meat while keeping it moist. Rub the remaining seasoning over the outside of the turkey.

Avoid rinsing raw turkey in the sink. Washing poultry can spread bacteria onto nearby surfaces, while proper cooking kills harmful bacteria.

How to Season a Thanksgiving Turkey

A delicious turkey doesn't need complicated seasoning. I love the flavors of garlic, fresh herbs, lemon, and good olive oil because they bring warmth and freshness to a roast without overpowering the natural flavor of the meat.

For an Italian-inspired turkey, consider using:

- Extra-virgin olive oil or softened butter
- Fresh rosemary and thyme
- Minced garlic
- Fresh parsley
- Lemon zest
- Black pepper
- Salt, adjusted to the size of the bird and any brining you've done

You can also combine softened butter with chopped herbs and garlic to make a flavorful herb butter. Carefully spread it beneath the breast skin and over the outside of the turkey.

If you prefer a traditional butter-roasted turkey, use butter as your base. If you prefer olive oil, it works beautifully with garlic and herbs, too.

My tip: Season beneath the skin as well as on the surface. The

skin adds flavor, but seasoning closer to the meat helps the turkey taste delicious throughout.

If you’re using a brined turkey, check the packaging and adjust the added salt accordingly. Some store-bought turkeys are already salted or injected with a seasoned solution.

Should You Brine a Thanksgiving Turkey?

Brining is optional, but it can help produce a flavorful, juicy turkey.

There are two common methods:

Wet brining: The turkey is submerged in a saltwater solution, sometimes with herbs, citrus, and aromatics. It requires enough refrigerator space for a large container and several hours or overnight, depending on the method.

Dry brining: Salt and seasonings are applied directly to the turkey, which rests uncovered or loosely covered in the refrigerator according to the recipe. This method takes up less space and helps dry the skin for better browning.

I recommend choosing the method that works best for your kitchen and schedule. If you’re using a pre-brined or self-basting turkey, you may not need to brine it at all.

Always keep the turkey refrigerated while brining, and follow a tested recipe for the correct amount of salt and timing.

How to Roast a Thanksgiving Turkey

Roasting a turkey is straightforward once you know its weight, your oven temperature, and how to check for doneness.

1. **Preheat the oven.** A common starting point is 325°F for a

conventional oven.
2. **Prepare the turkey.** Pat the skin dry and apply your chosen butter, oil, herbs, and seasonings.
3. **Position the turkey.** Place it breast side up on a rack in a roasting pan.
4. **Roast until cooked through.** Cooking time depends on the turkey's weight, whether it's stuffed, and your oven. Use estimated times as a guide rather than relying on them alone.
5. **Check the temperature.** Use a reliable food thermometer to verify that the turkey has reached a safe internal temperature.
6. **Rest before carving.** Let the turkey rest so the juices can settle before you slice it.

For a turkey weighing around 12–14 pounds, an unstuffed bird may take approximately 3–3¾ hours at 325°F. Larger birds require more time, and actual cooking times vary.

If the breast begins browning too quickly, loosely tent that area with foil. Avoid repeatedly opening the oven because it lets heat escape and can lengthen the cooking time.

Should You Cover a Turkey While Roasting?

You can roast a turkey uncovered for browner, crisper skin. If the breast becomes too dark before the rest of the turkey is done, loosely cover it with aluminum foil.

Some cooks cover the turkey for part of the roasting time and uncover it toward the end. The best approach depends on your recipe and how quickly your turkey is browning.

Should You Baste a Turkey?

Basting is optional. Spoon pan juices over the turkey if you enjoy doing so, but frequent basting isn't necessary for a juicy bird. Opening the oven repeatedly can lower the

temperature and extend cooking time.

Properly seasoning the meat, avoiding overcooking, and allowing the turkey to rest are more important for keeping it tender.

How to Know When Your Turkey Is Done

The most reliable way to tell when your turkey is ready is with a food thermometer. Color and cooking time alone aren’t dependable indicators of doneness.

According to USDA food-safety guidance, turkey should reach an internal temperature of **165°F** in three places:

- The thickest part of the breast
- The innermost part of the thigh
- The innermost part of the wing

Avoid touching bone with the thermometer probe, as that can affect the reading. If your turkey is stuffed, the center of the stuffing must also reach 165°F.

Once the turkey reaches the safe temperature, remove it from the oven and let it rest before carving.

How Long Should a Turkey Rest Before Carving?

Let your roasted turkey rest for about 20–30 minutes before carving. This gives you time to prepare your carving area and allows the juices to redistribute.

Resting also makes the turkey easier to carve neatly, helping you serve attractive slices of breast meat and separate the legs and thighs without shredding everything.

Tent the turkey loosely with foil if needed, but don’t wrap it tightly if you want to preserve crisp skin.

How to Carve a Thanksgiving Turkey

Carving can seem intimidating, but a sharp knife and a stable cutting board make it much easier.

1. Transfer the rested turkey to a large cutting board with a groove to catch juices.
2. Remove the legs by cutting through the skin between the leg and body, then separating the joint.
3. Separate the drumsticks from the thighs at the joint.
4. Remove each breast by cutting along the breastbone and following the rib cage.
5. Slice the breast meat across the grain into even pieces.
6. Arrange the slices and dark meat on a warm serving platter.

Save the carcass, bones, and any suitable pan drippings for homemade turkey stock or gravy. They’re too useful to waste.

Common Thanksgiving Turkey Mistakes to Avoid

A few simple precautions can make a big difference in your finished turkey.

- **Not allowing enough thawing time:** Start early and allow extra time for larger birds.
- **Skipping the thermometer:** Cooking time is only an estimate. Always verify the internal temperature.
- **Overcooking the breast:** Check temperatures in multiple places and remove the turkey once all required areas reach 165°F.
- **Using too much salt:** Brined and self-basting turkeys may already contain added salt.

- **Basting too often:** Repeatedly opening the oven can slow cooking.
- **Carving too soon:** Allow the turkey to rest before slicing.
- **Forgetting about the drippings:** Save them for gravy or stock, provided they've been handled safely.

Frequently Asked Questions About Thanksgiving Turkey

How much turkey should I buy per person?

A general guideline is about 1–1½ pounds of whole turkey per person, depending on appetites and how much you want left over. If you love making turkey sandwiches or soup afterward, allow a little extra.

Is it better to buy a fresh or frozen turkey?

Both can make a wonderful Thanksgiving meal. A frozen turkey is often convenient to buy ahead, but it needs adequate thawing time. A fresh turkey eliminates the thawing step, though you still need to store it safely and follow its use-by date.

Final Thoughts

A Thanksgiving turkey doesn't have to be complicated to be delicious. With enough time to thaw, a generous layer of herbs and seasoning, careful roasting, and a thermometer to guide you, you can serve a beautiful turkey that brings everyone to the table.

For me, that's what the holidays are all about: good food,

family, and making memories around the table. Whether you serve your turkey with traditional American favorites or add a few Italian touches, I hope this guide helps make your Thanksgiving a little easier and a lot more delicious.

If you make a turkey using these tips, I'd love to hear how it turned out. Leave me a comment and share your favorite way to season or roast your Thanksgiving turkey!

 Tip: Store leftovers in clear containers so you can easily see what you have. It helps reduce waste and makes meal planning simple.

Thanksgiving might not be an Italian tradition, but its heart — gathering together in gratitude — feels beautifully familiar. It reminds me of home, of family tables overflowing with love, laughter, and food made with care.

Whether your meal is big or small, traditional or a little Italian-inspired, I hope this guide helps you create a holiday that's full of warmth, flavor, and joyful memories.

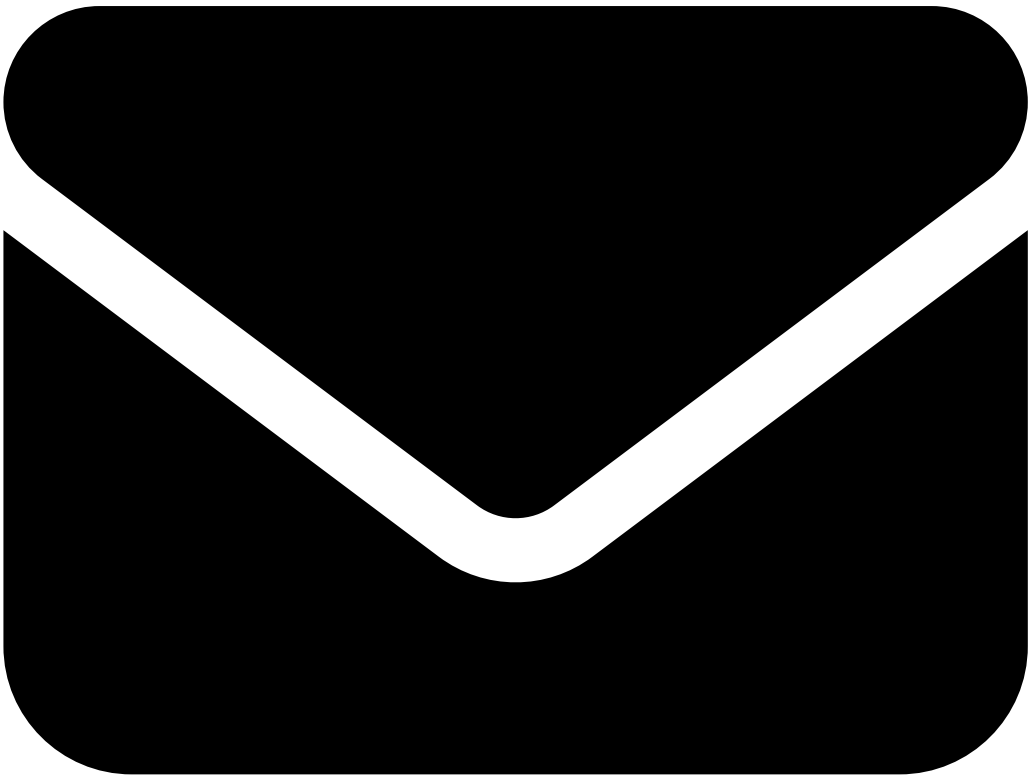
Italian Sausage, Potatoes, and Green Beans

Italian Sausage, Potatoes, and Green Beans

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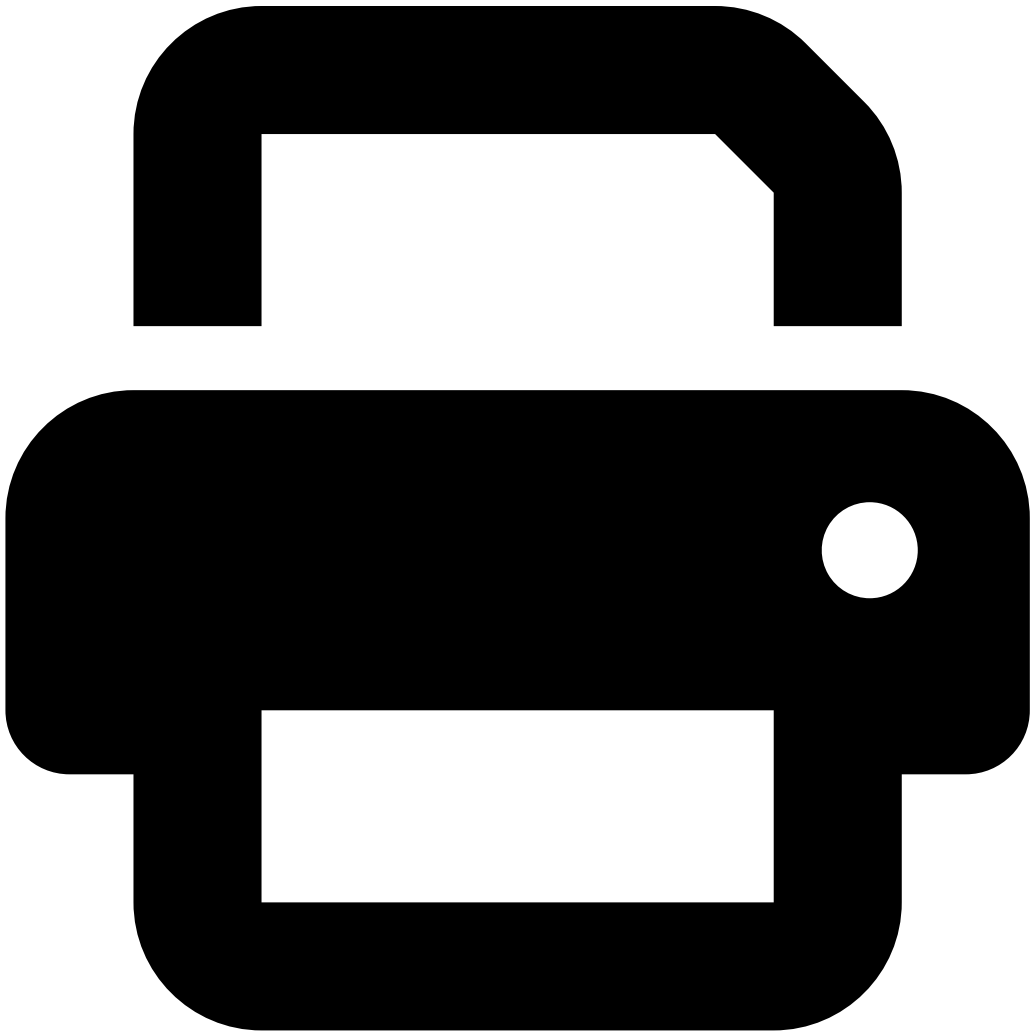
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SMS



When it comes to simple Italian comfort food, this one-skillet meal checks all the boxes – hearty, rustic, and full of flavor.
Golden potatoes, tender green beans, and savory Italian sausage come together in one pan, simmered with white wine and chicken stock for a delicious, homey dish that tastes like Sunday dinner any night of the week. Best of all, it’s ready in just 30 minutes – perfect for those nights when you want something comforting and satisfying without spending hours in the kitchen.

Things to know about this Italian sausage potatoes and green beans

- **Choose the right sausage:**
  Mild or hot Italian sausage both work beautifully – use whichever matches your taste. For extra flavor, try a mix of sweet and spicy.

- **Deglazing adds flavor:**
  That splash of white wine lifts all the browned bits from the bottom of the pan, adding rich depth to the sauce. If you prefer, you can skip the wine and just use extra chicken stock instead.

- **Texture tip:**
  Cut the potatoes into even bite-sized pieces so they cook evenly. To keep the green beans tender-crisp, add them toward the end of cooking.

- **Make it ahead:**
  This dish reheats well — store leftovers in the fridge for up to 3 days. It’s even better the next day as the flavors meld together.

- **Variations**
- **Add color:**
  Toss in sliced bell peppers or cherry tomatoes for a pop of color and sweetness.

- **Herb twist:**
  Swap oregano for rosemary or thyme for a different Italian flavor profile.

- **Spicy version:**
  Use hot Italian sausage and add extra crushed red pepper flakes for a little kick.

- **Cheesy finish:**
  Stir in a handful of shredded mozzarella or sprinkle grated parmesan over the top right before serving.

- **Vegetable swap:**
  Try this recipe with broccoli, zucchini, or even Brussels sprouts instead of green beans — they all cook beautifully in the same skillet.

You May Also Like

If you loved this **Italian Sausage, Potatoes, and Green Beans** skillet dinner, try a few more of my hearty Italian favorites:

- **Italian Roasted Sausage, Potatoes, and Peppers** – another rustic one-pan meal bursting with flavor.
- **Creamy Italian Sausage and mushroom Risotto** – a cozy, creamy dinner ready in under 30 minutes.
- **Italian Escarole and Beans with Sausage** – a comforting bowl of classic Italian goodness.

Italian Sausage, Potatoes, and Green Beans



Italian Sausage, Potatoes, and Green Beans is a hearty one-pan meal that brings together savory Italian sausage, tender roasted potatoes, and crisp-tender green beans with garlic, herbs, and olive oil. Simple, rustic, and packed with flavor, this family favorite is perfect for busy weeknights while still being satisfying enough for Sunday dinner.

- 1 Lb. Italian sausage (mild or hot, sliced into rounds)

- 1½ Lb. yellow potatoes, cut into bite-sized pieces
- ½ Lb. fresh green beans, trimmed
- 2 Tbsp. olive oil
- 1 cup onion, chopped
- 2 cloves garlic, minced
- ½ cup dry white wine (for deglazing)
- 2 cups chicken stock
- 1 tsp. crushed red pepper flakes (optional)
- 1 tsp. dried oregano
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

1. **Sauté the aromatics:**

   Heat olive oil in a large pan or Dutch oven over medium heat.

   Add the chopped onion and sauté for 2–3 minutes until it begins to soften.

   Stir in the garlic and cook for another minute or two until fragrant.

2. **Add the potatoes:**

   Stir in the diced potatoes and cook for about 8–10 minutes, letting them get golden on the edges while stirring occasionally.

3. **Add the sausage:**

   Add the sliced Italian sausage directly into the skillet with the potatoes.

   Continue cooking for 8–10 minutes, allowing the sausage to brown and release its flavor into the potatoes.

4. **Deglaze the pan:**

   Pour in a splash of white wine, scraping up any browned

bits from the bottom of the pan.

Let it simmer for a minute or two until slightly reduced.

5. **Simmer with stock and green beans:**

   Add the chicken stock, green beans, oregano, crushed red pepper flakes, salt, and black pepper.

   Cover and cook for 6–8 minutes, or until the green beans are tender and the potatoes are fully cooked.

6. **Finish and serve:**

   Uncover, toss everything together, and cook for another minute or two to let the flavors blend.

   Garnish with fresh parsley and a sprinkle of grated parmesan if desired. Serve warm and enjoy!

Main Course, Side Dish
Italian
Italian sausage and potatoes, sausage green beans recipe, one pan Italian dinner,

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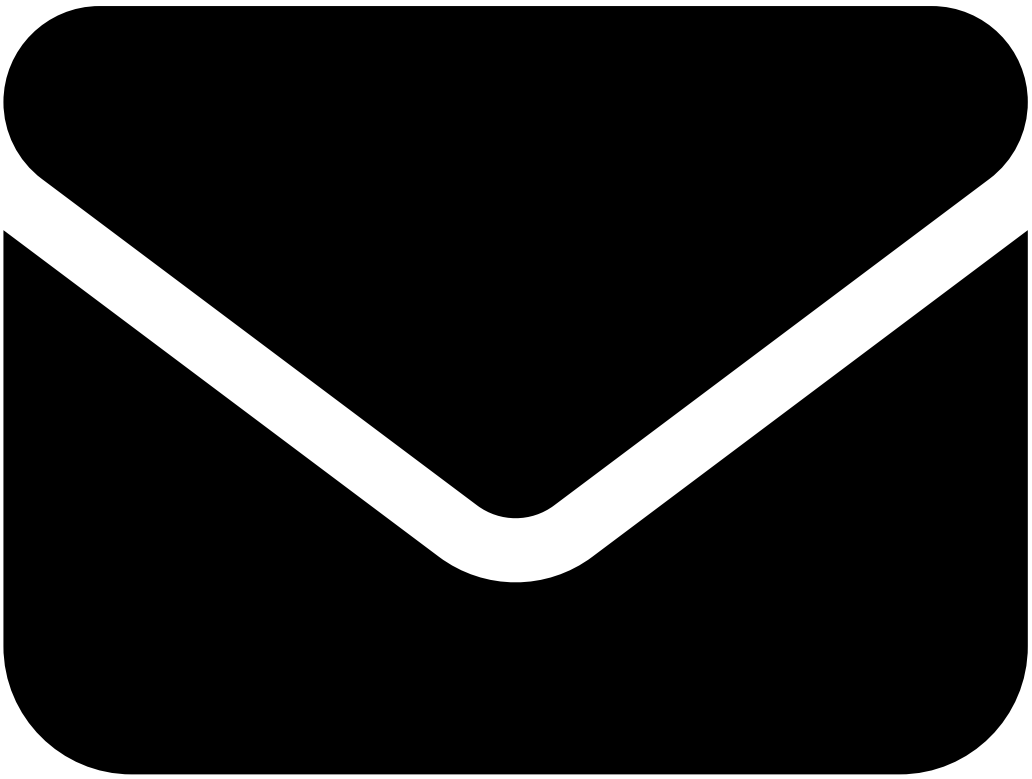
Italian Sausage and Potatoes (Stovetop Pan Recipe)

Italian Sausage and Potatoes

(Stovetop Pan Recipe)

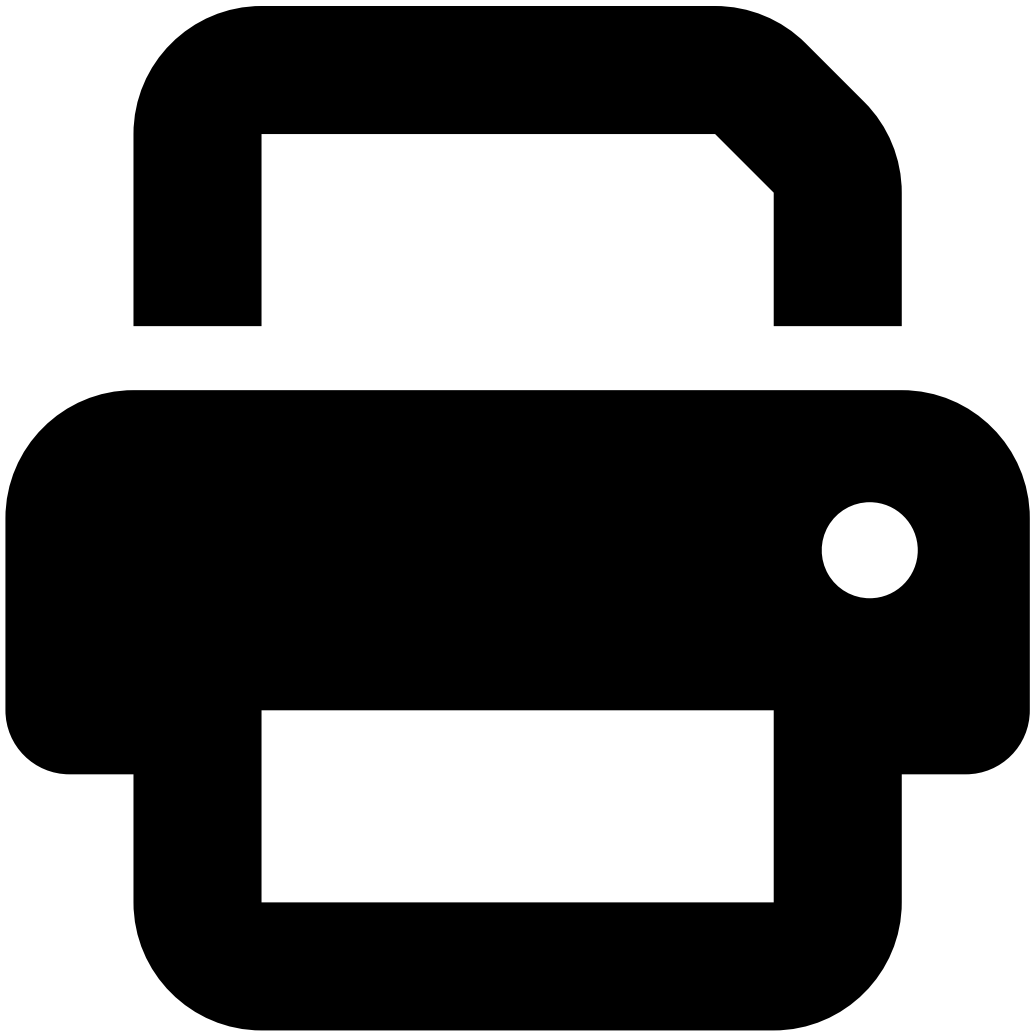
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This Italian Sausage and Potatoes stovetop recipe is the kind of hearty, rustic meal that never goes out of style. Juicy sausage links, tender golden potatoes, sweet peppers, and onions all cook together in one pan, creating incredible flavor with minimal effort. It’s perfect for busy weeknights when you crave something comforting, homey, and truly satisfying.

Things to know about this Italian Sausage and Potatoes (Stovetop Pan Recipe)

- **Quality matters:** Use good-quality Italian sausage — sweet, mild, or hot. The sausage you choose sets the tone for the whole dish. If you can find butcher-fresh or locally made sausage, even better.

- **Don’t rush the browning:** Let the sausage get a deep golden crust before removing it from the pan. Those browned bits (fond) are what give the peppers and potatoes their rich, savory flavor once deglazed.
- **Deglaze smart:** A splash of **white wine** adds a subtle acidity that brightens everything up, while **chicken broth** keeps it mild and comforting. Either works beautifully.
- **Make it spicy:** Add more crushed red pepper flakes or use **hot Italian sausage** for an extra kick.
- **Add a tomato twist:** Stir in a few spoonful’s of **crushed tomatoes or tomato paste** when you deglaze for a more saucy, southern Italian-style version.
- **Try different potatoes:** Yukon golds stay creamy inside and crisp outside, while red potatoes hold their shape nicely. Even small baby potatoes (halved) work great.
- **Vegetable boost:** Toss in zucchini slices, cherry tomatoes, or baby spinach at the end for a colorful, veggie-packed twist.
- **Meal prep tip:** This dish reheats beautifully — store leftovers in an airtight container and rewarm them in a skillet for that freshly cooked flavor.

Craving More Rustic Italian Comfort?

If you loved this **Italian Sausage and Potatoes (Stovetop Pan Recipe)**, try a few more of my classic Italian comfort dishes:

- Italian Sausage and Mushroom Risotto — creamy, cozy, and full of flavor.
- Roasted butternut squash soup — a seasonal one-pot favorite.

- creamy Italian pan chicken and potatoes – Easy, quick and delicious
- Creamy Sausage Tortellini Soup – rich, comforting, and perfect for colder days.

Don’t forget to **leave a comment** below if you make this recipe – I’d love to hear how it turned out in your kitchen!

Italian Sausage and Potatoes (Stovetop Pan Recipe)



Italian Sausage and Potatoes is a hearty one-pan meal that's full of rustic Italian flavor. Savory Italian sausage is browned to perfection, then simmered with tender potatoes, onions, garlic, and herbs until everything is beautifully caramelized and infused with flavor. Made entirely on the stovetop, this easy family dinner is perfect for busy weeknights and comes together in one skillet with minimal cleanup.

- 4 links Italian sausage (sweet, mild, or hot)
- 4 – 5 medium potatoes (Yukon gold or russet), cut into circles
- 2 bell peppers (red, yellow, or green), cut into dice
- 1 large onion, sliced

- 2 cloves garlic, minced
- 4 Tbsp. olive oil, divided
- 1 Tsp. dried oregano
- 1 Tsp. crushed red pepper flakes (optional)
- Salt and black pepper, to taste
- Fresh chopped Italian parsley, (for garnish)

1. **Brown the sausage:**

   Heat 2 tablespoons of olive oil in a large deep skillet over medium heat. Add the sausage links and cook until browned on all sides and mostly cooked through, about 8–10 minutes. Remove from the pan and set aside to cool slightly.

2. **Slice the sausage:**

   Once cool enough to handle, slice the sausage into 1-inch pieces and set aside.

3. **Cook the vegetables:**

   In the same pan (don’t wipe it out – those brown bits add flavor!), add the remaining 2 tablespoons of olive oil. Add the onions, bell peppers, and potatoes. Season with salt and pepper, and cook over medium heat until the potatoes start to soften and everything begins to caramelize, about 10–12 minutes. Add the garlic and cook for another 30 seconds.

4. **Deglaze the pan:**

   Pour in the chicken broth or white wine, scraping up any browned bits from the bottom. Let it simmer for 1–2 minutes.

5. **Combine everything:**

   Return the sliced sausage to the skillet. Sprinkle in

the oregano, basil, and crushed red pepper flakes. Stir well to combine, cover partially, and cook for another 5-5 minutes, until the potatoes are tender, the sausage is fully cooked and everything is infused with flavor.

6. **Finish and serve:**

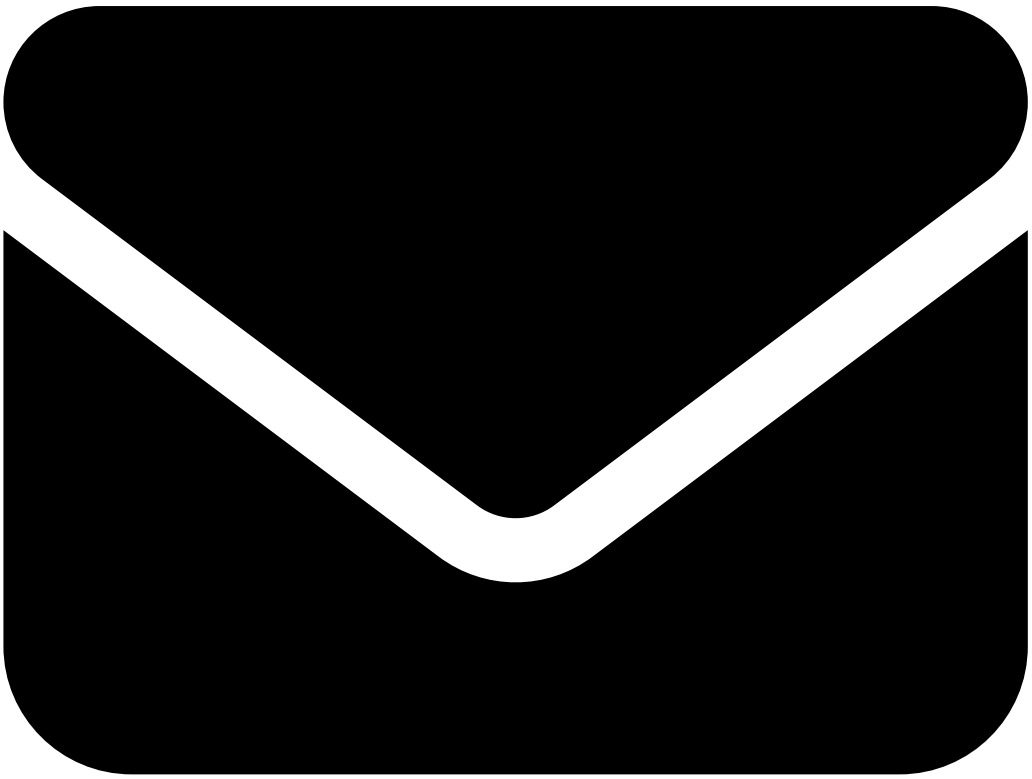
   Taste and adjust seasoning with more salt and pepper if needed. Garnish with fresh Italian chopped parsley and serve hot. ENJOY!!!

Italian Sausage and Mushroom Pasta

Italian Sausage and Mushroom Pasta

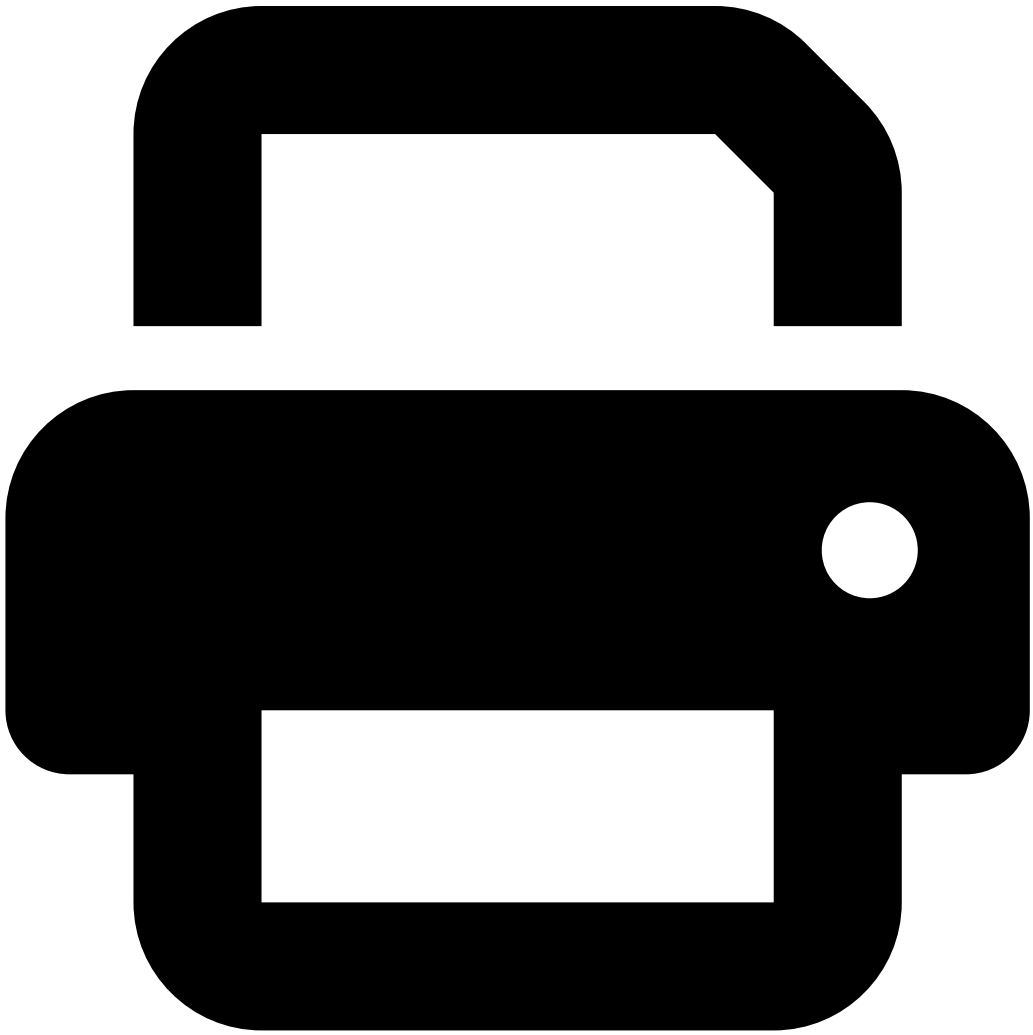
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This rustic **Italian sausage and mushroom pasta** is the kind of dish that brings the warmth of an Italian countryside kitchen right to your table. Savory sausage, earthy mushrooms, and sweet onions are simmered in a tomato-based sauce, then tossed with pasta and finished with parmesan. The addition of reserved pasta water ties everything together into a silky, flavorful sauce.

It’s an easy, one-pan pasta dinner perfect for fall weeknights—or for serving family-style on a Sunday.

Things to know about this Italian Sausage and Mushroom Pasta

- **Pasta Choices**: This recipe works beautifully with short pasta shapes that hold the sauce well, like rigatoni,

penne, or orecchiette. If you prefer long noodles, try tagliatelle or pappardelle for a more elegant touch.

- **Mushroom Varieties**: Cremini or button mushrooms are great, but mixing in porcini, shiitake, or chanterelles will give the sauce a deeper, earthier flavor. Dried porcini can be rehydrated and added to boost umami.
- **Tomatoes**: Crushed tomatoes give a rustic texture, but you could also use passata (tomato purée) for a smoother sauce, or whole San Marzano tomatoes hand-crushed for a traditional Italian feel.
- **Herbs**: Fresh thyme and oregano add depth, but rosemary or sage bring more autumn warmth. For brightness, finish with fresh basil or parsley.
- **Cheese Options**: Parmesan is classic, but Pecorino Romano adds a saltier, sharper edge. For extra indulgence, a spoonful of ricotta on top before serving makes it creamy without heavy cream.
- **Spice Level**: Mild sausage keeps it family-friendly, while spicy Italian sausage adds a kick. You can also toss in a pinch of red pepper flakes to heat things up.
- **Make It Meat-Free**: Skip the sausage and bulk up with more mushrooms or add lentils for protein.
- **Veggie Add-Ins**: Spinach, kale, or roasted red peppers fold in beautifully for extra nutrition and color.
- **Meal Prep Friendly**: This pasta reheats well the next day, and the flavors deepen as the sauce sits. Just reserve a splash of pasta water when reheating to keep it sauce

If you loved this recipe, you’ll also enjoy my Meatball Sunday Sauce, , or Sausage & Lentil pasta

Italian Sausage and Mushroom Pasta



Italian Sausage and Mushroom Pasta is an easy Italian dinner featuring savory sausage, earthy mushrooms, garlic, and herbs tossed with perfectly cooked pasta in a rich, flavorful sauce. It's a hearty family meal that's ready in about 40 minutes.

- 12 oz pasta (rigatoni, penne, or orecchiette work best)
- 1 lb. Italian sausage (mild or spicy, casings removed)
- 8 oz mushrooms (cremini, button, or a mix), sliced
- 1/2 cup onion, finely chopped
- 2 cloves garlic, minced
- 1 Tbsp. olive oil
- 1/2 cup dry white wine
- 1 cup pasta water
- 14 oz can crushed tomatoes
- 1/2 cup grated parmesan cheese
- 2 tsp. oregano
- Salt and black pepper, to taste
- Fresh parsley, for garnish + grated parmesan

1. **Cook the pasta.** Bring a large pot of salted water to a boil and cook pasta until al dente. Reserve 1 cup of pasta water, then drain.
2. **Brown the sausage.** In a large skillet, heat olive oil

over medium-high heat. Add sausage, breaking it up with a spoon, and cook until browned, 5–6 minutes. Remove and set aside.

3. **Sauté the aromatics.** In the same skillet, add onion and cook until softened, about 3 minutes. Stir in garlic and mushrooms; cook until mushrooms release their juices and begin to brown, 6–7 minutes.
4. **Deglaze.** Pour in the white wine, scraping up any browned bits from the pan. Simmer until reduced by half.
5. **Make the sauce.** Stir in crushed tomatoes, reserved sausage, thyme, salt, and pepper. Simmer for 10 minutes.
6. **Finish with pasta.** Add cooked pasta to the skillet, along with 1 cup reserved pasta water. Toss everything together until the sauce coats the pasta.
7. **Serve.** Stir in parmesan cheese, garnish with parsley, and serve hot.

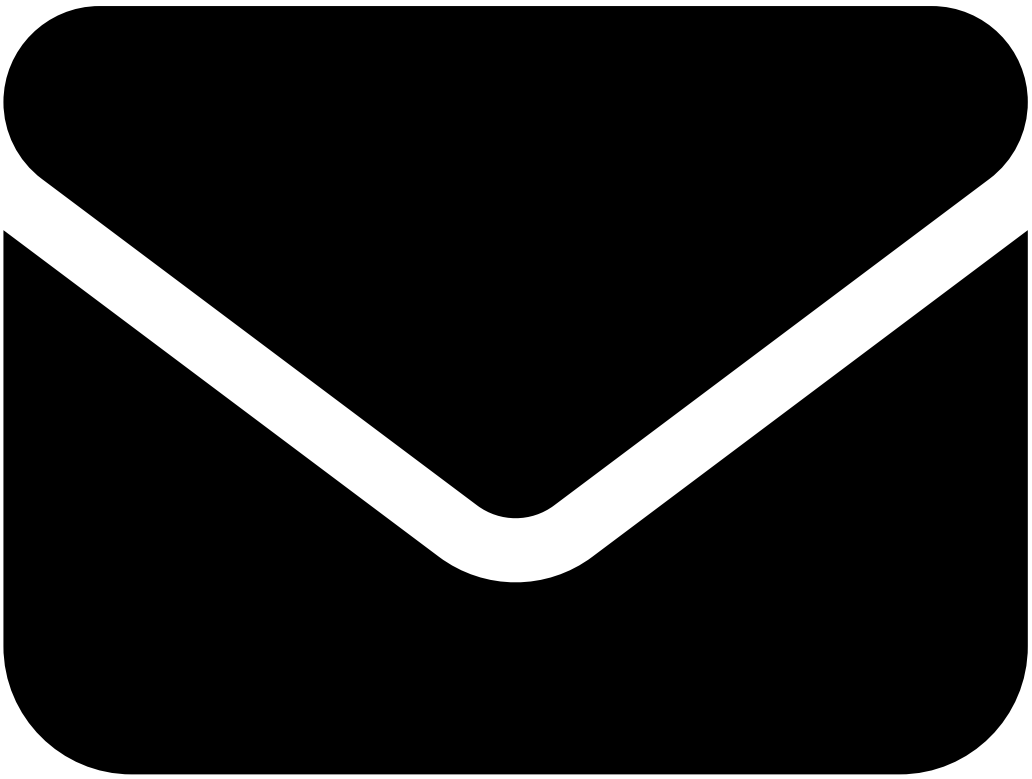
Main Course
Italian
best Italian sausage mushroom pasta recipe

Italian Braised Short Ribs with Red Wine Sauce

Italian Braised Short Ribs with Red Wine Sauce

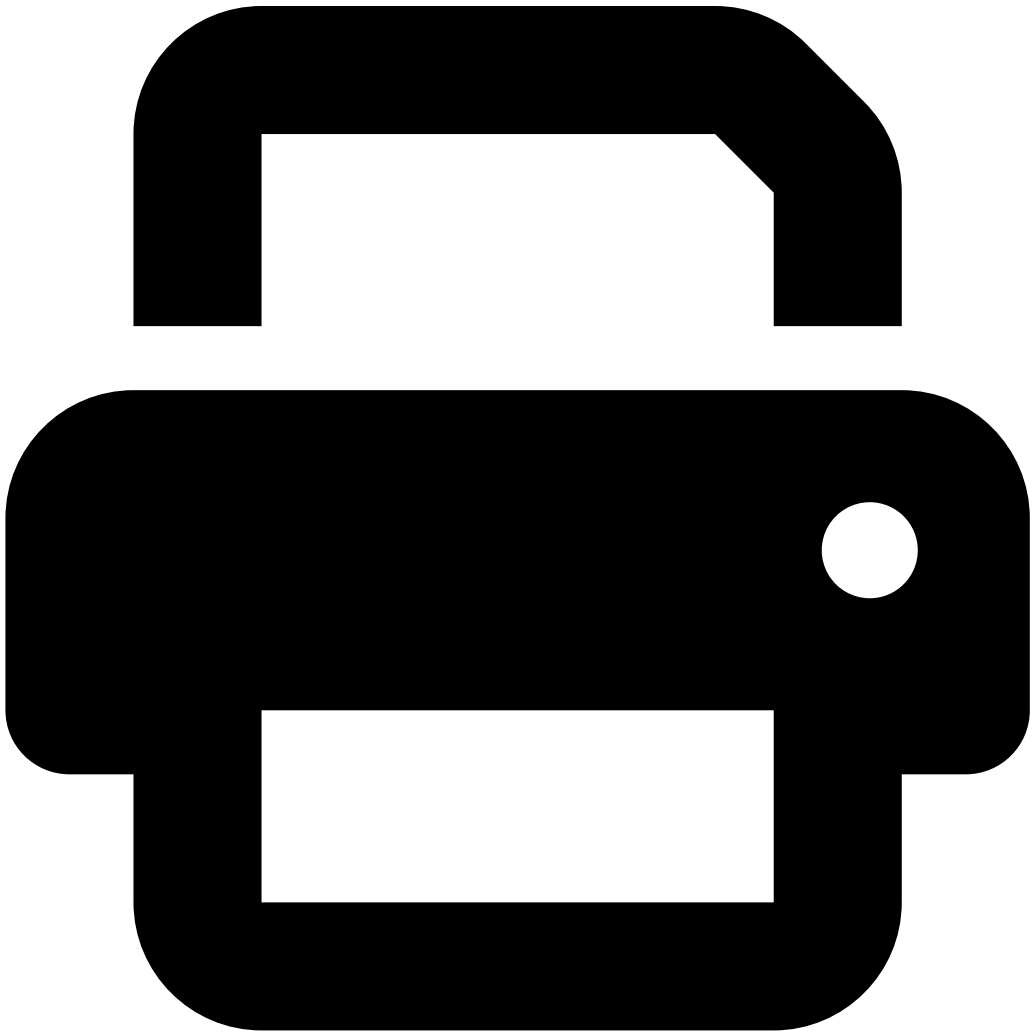
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SMS



When the cooler weather sets in, I always find myself reaching for those slow-cooked, comforting dishes that fill the kitchen with warmth and incredible aromas. In Italy, fall and winter are the seasons of braises—hearty cuts of meat simmered low and slow with wine, herbs, and vegetables until they become tender enough to fall off the bone. This style of cooking is especially popular in Northern Italy, where rich red wines like Barolo, Chianti, or Montepulciano are often used to deepen the flavor of the sauce.

These Italian Braised Short Ribs in Red Wine Sauce are a perfect example of that rustic tradition. The beef slowly soaks up all the earthy flavors of garlic, rosemary, thyme, and a bold red wine, creating a sauce that’s every bit as comforting as it is elegant. It’s the kind of meal that feels special enough for company but also works beautifully as a Sunday family dinner—especially served over creamy polenta, mashed potatoes, or wide ribbons of pappardelle to catch every

last drop of the sauce.

Things to know about this Italian Braised Short Ribs with Red Wine Sauce

- **Best wine to use**: Always cook with a wine you'd enjoy drinking. Italian reds like Barolo, Chianti, or Montepulciano give the sauce depth, but any good dry red will work.
- **Make-ahead friendly**: Braised short ribs taste even better the next day as the flavors deepen. You can cook them a day ahead, then gently reheat before serving.
- **Serving suggestions**: The Italian way is to pair braised meats with creamy polenta or wide pappardelle pasta, but mashed potatoes or crusty bread for dipping are just as delicious.
- **Leftovers**: Shred leftover short rib meat and use it as a rich ragu over pasta or tucked into a hearty panini.
- **Cooking tip**: Keep the heat low and slow—this style of Italian braise is all about patience, letting the wine and herbs transform the meat into something truly tender.
- Looking for more cozy Italian comfort food? Try my **creamy Italian sausage risotto** for another hearty fall dinner, or my Spicy Italian sausage gnocchi soup. And if you love cooking with wine, you won't want to miss my **bone-in pork chop piccata** for a quick weeknight favorite.

Italian Braised Short Ribs with Red Wine Sauce



These **Italian Braised Short Ribs with Red Wine Sauce** are slow-cooked until fall-apart tender in a rich sauce made with red wine, tomatoes, herbs, and aromatic vegetables. This classic Italian comfort food is perfect for Sunday dinner, holidays, or any special occasion.

- 3-4 lbs bone-in beef short ribs
- Salt & freshly ground black pepper
- 3 tbsp olive oil
- 1 large onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 4 garlic cloves, minced
- 2 tbsp tomato paste
- 2 cups dry Italian red wine (Barolo, Chianti, or Montepulciano)
- 2 cups beef stock
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 2 bay leaves

1. **Season & sear the short ribs**

   Pat ribs dry and season generously with salt and pepper. In a large Dutch oven, heat olive oil over medium-high heat. Sear ribs on all sides until deep brown, about 3–4

minutes per side. Transfer to a plate.

2. **Sauté the aromatics**

   In the same pot, add onion, carrots, and celery. Cook 5–6 minutes until softened. Add garlic and tomato paste, stirring for 1 minute until fragrant.

3. **Deglaze with wine**

   Pour in the red wine, scraping up browned bits from the bottom. Simmer 5 minutes to reduce slightly.

4. **Add stock & herbs**

   Stir in beef stock, rosemary, thyme, bay leaves, and porcini mushrooms (if using). Return short ribs (and any juices) to the pot. The liquid should come about halfway up the ribs—add more stock if needed.

5. **Braise low & slow**

   Cover and cook at **325°F (160°C) in the oven for 2½–3 hours**, until the meat is fork-tender and falling off the bone.

6. **Finish the sauce**

   Remove ribs to a platter and cover. Discard herb stems and bay leaves. Skim off excess fat from the sauce, then simmer uncovered for 5–10 minutes until slightly thickened. Adjust seasoning with salt and pepper.

7. **Serve**

   Spoon sauce over the short ribs and serve with creamy polenta, mashed potatoes, or wide pappardelle pasta.

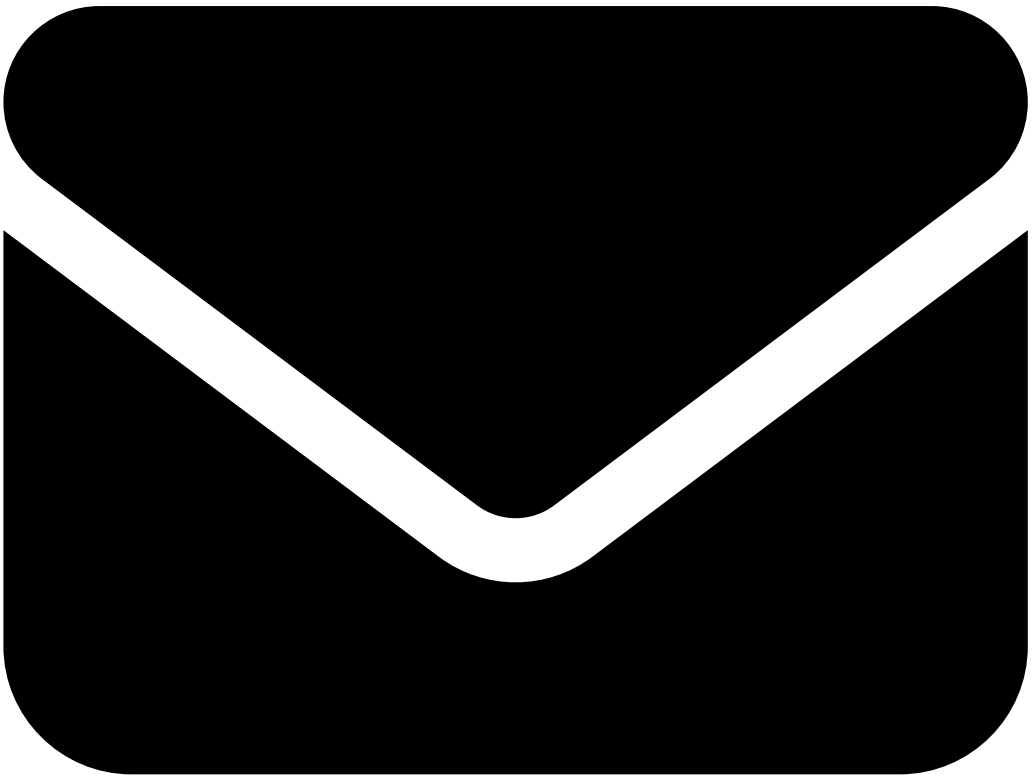
Main Course
Italian
braised short ribs with red wine

Steak Pizzaiola with Potatoes and Peas

Steak Pizzaiola with Potatoes and Peas

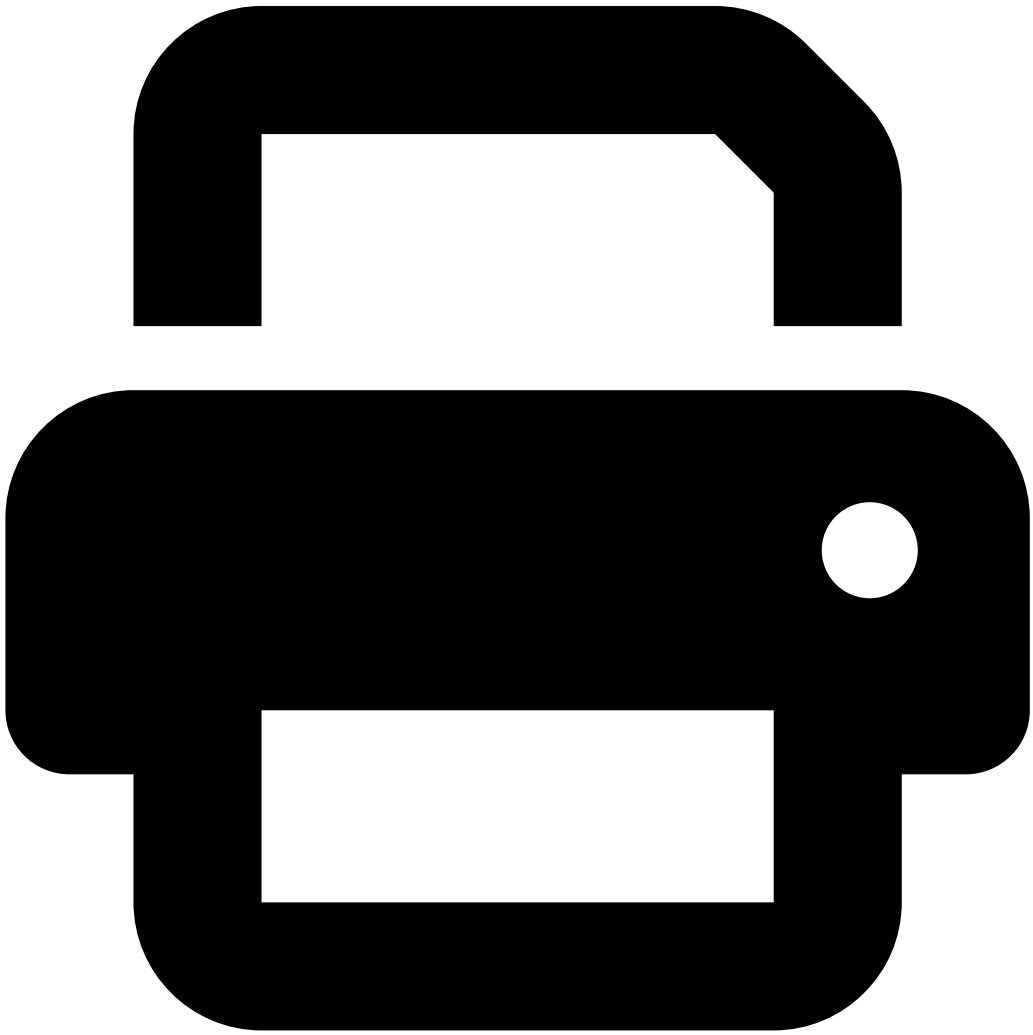
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Steak Pizzaiola with Potatoes and Peas is a rustic Italian classic that transforms simple ingredients into a hearty, comforting meal. Tender strips of sirloin are simmered in a rich tomato-based sauce with sweet bell peppers, golden potatoes, and fresh green peas, infused with garlic, oregano, and basil. This dish brings the warmth and flavor of an Italian kitchen straight to your table—perfect for fall or winter nights when you crave a cozy, satisfying dinner.

Things to Know About Italian Steak Pizzaiola with Potatoes and Peas

- **What is Pizzaiola?**
  Pizzaiola is a traditional Neapolitan method of cooking beef in a tomato-based sauce with garlic, oregano, and herbs. Adding potatoes and peas makes it a hearty, one-pan meal.

- **Best Cuts of Beef:**
  Sirloin works beautifully, but you can also use ribeye or flank steak. Slice thinly across the grain for maximum tenderness.

- **Make-Ahead Friendly:**
  The tomato, pepper, and potato base can be cooked ahead of time. Add the steak and peas just before serving to keep everything fresh.

- **Serving Suggestions:**
  Serve with crusty Italian bread, creamy polenta, or over rice. A light green salad makes a perfect accompaniment.

- **Wine Pairing:**
  Medium-bodied Italian reds like Chianti or Montepulciano d'Abruzzo complement the tomato sauce and peppers beautifully.

- **Leftovers:**
  Store in the fridge for up to 3 days. Reheat gently to keep the steak tender; flavors deepen overnight, making it even more delicious

- While you're here, check out some of our other Italian favorites:

    - Creamy Sausage Tortellini Soup – rich, comforting, and full of flavor.

    - Italian Wedding Soup – a classic, family-loved soup straight from our restaurant menu.

  Don't forget to share your creations on Instagram and tag us – we love seeing your Italian kitchen

Steak pizzaiola with potatoes and peas



- 1 ½ lbs sirloin steak (thinly sliced into strips)
- 1 large onion (thinly sliced)
- 2 medium potatoes (peeled and diced)
- 3 cloves garlic (minced)
- 1 can 14 oz crushed tomatoes
- 1 cup frozen peas (or fresh if in season)
- 2 tbsp olive oil
- ½ cup dry white wine (optional)
- 1 tsp dried oregano
- 1 tsp dried basil
- Salt and freshly ground black pepper (to taste)
- Fresh parsley (chopped (for garnish))

1. Prepare the steak (10 minutes):

   Season the sirloin strips with salt and pepper. Heat 1 tablespoon olive oil in a large skillet or Dutch oven over medium-high heat. Sear the steak for 2–3 minutes per side until browned but not fully cooked. Remove from the pan and set aside.

2. Cook the vegetables (15 minutes):

   Add the remaining tablespoon olive oil to the pan. Sauté the onion until softened, about 5–6 minutes. Add the diced potatoes and cook another 5–7 minutes, stirring

occasionally, until lightly golden. Stir in the garlic and cook 1 minute until fragrant.

3. Build the Pizzaiola sauce (20 minutes):

   Pour in the white wine (if using) and allow it to reduce for 2–3 minutes. Add the crushed tomatoes, oregano, and basil. Season with salt and pepper. Cover and simmer gently for 15–20 minutes, or until the potatoes are tender.

4. Finish the dish (5 minutes):

   Stir in the peas and return the steak to the pan. Simmer on low heat for about 5 minutes, or until the steak is cooked through and the flavors are well blended.

5. Serve:

   Garnish with chopped fresh parsley. Serve warm with crusty Italian bread, polenta, or over rice for a complete rustic Italian meal.