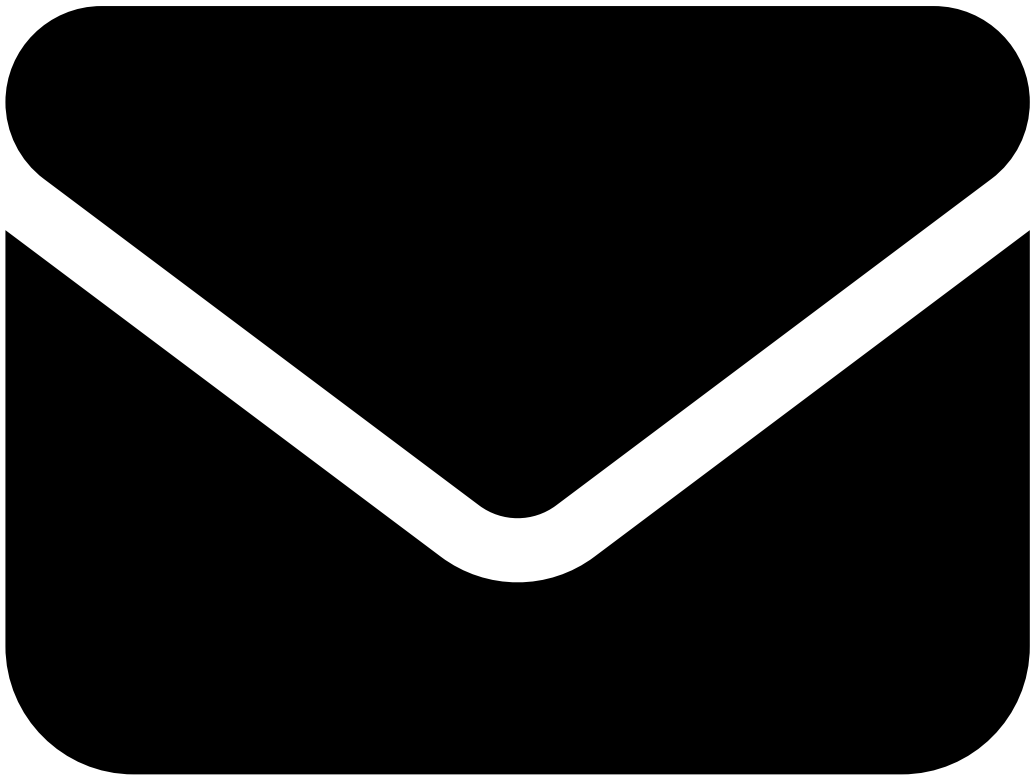


Italian Sausage Rolls with Puff Pastry (Easy Savory Appetizer)

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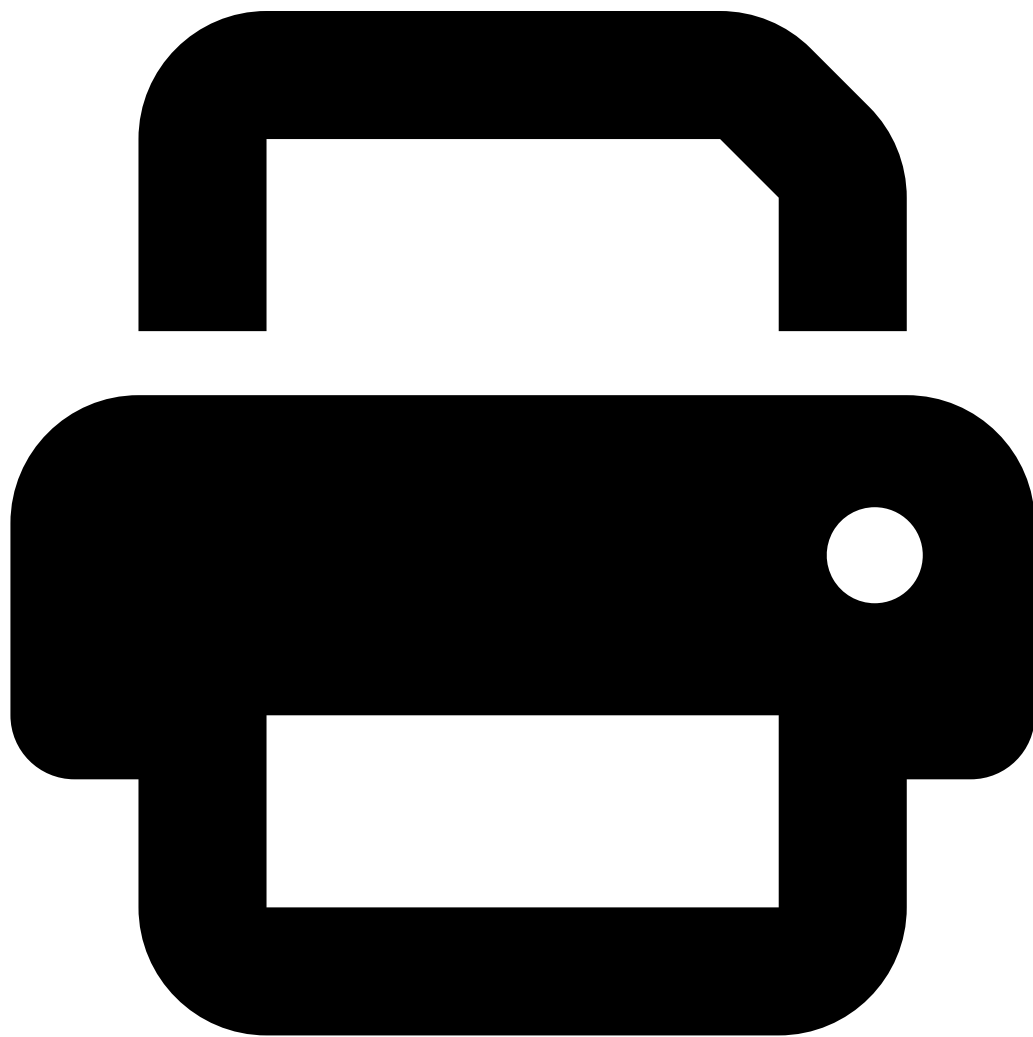
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Golden, flaky, and packed with classic Italian flavor, **Italian Sausage Rolls** are the kind of appetizer that disappears the moment they hit the table. Think buttery puff pastry wrapped around seasoned Italian sausage, kissed with garlic, herbs, 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
- $\frac{1}{2}$ cup grated Parmigiano Reggiano
- 1 tbsp Dijon or spicy brown mustard
- 1 clove garlic, finely minced
- 1 tbsp chopped fresh parsley
- $\frac{1}{2}$ 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.

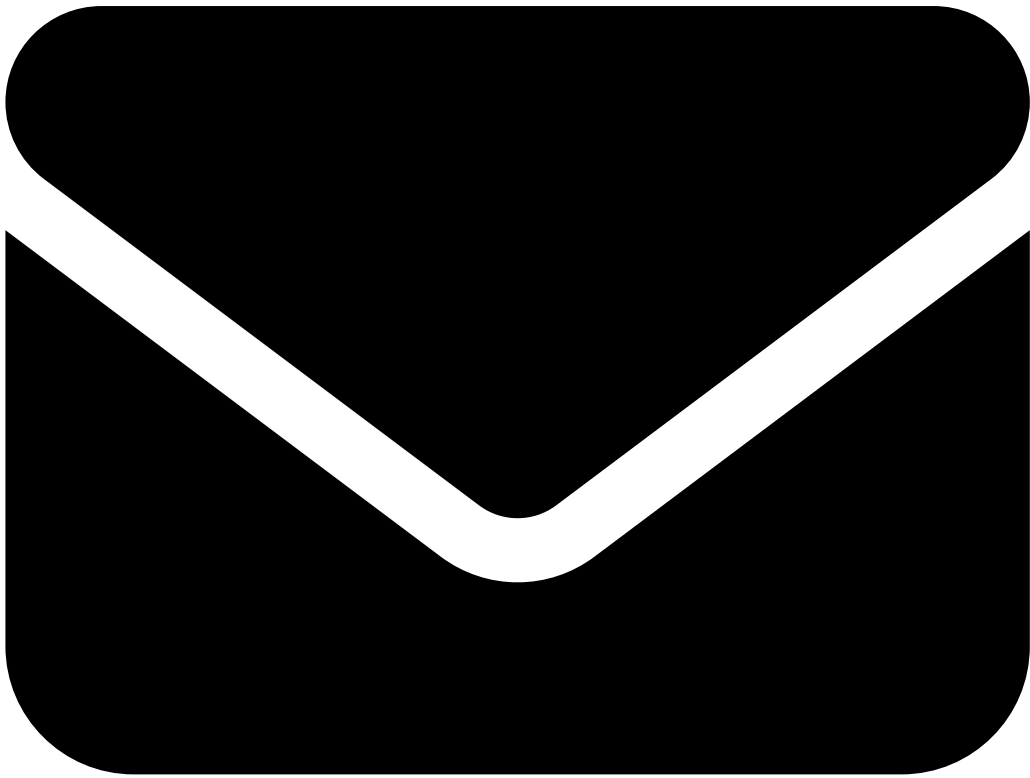
Appetizer
Italian
puff pastry Italian sausage rolls

Italian Stuffed Meatloaf Roll (Polpettone Ripieno)

Italian Stuffed Meatloaf Roll (Polpettone Ripieno)

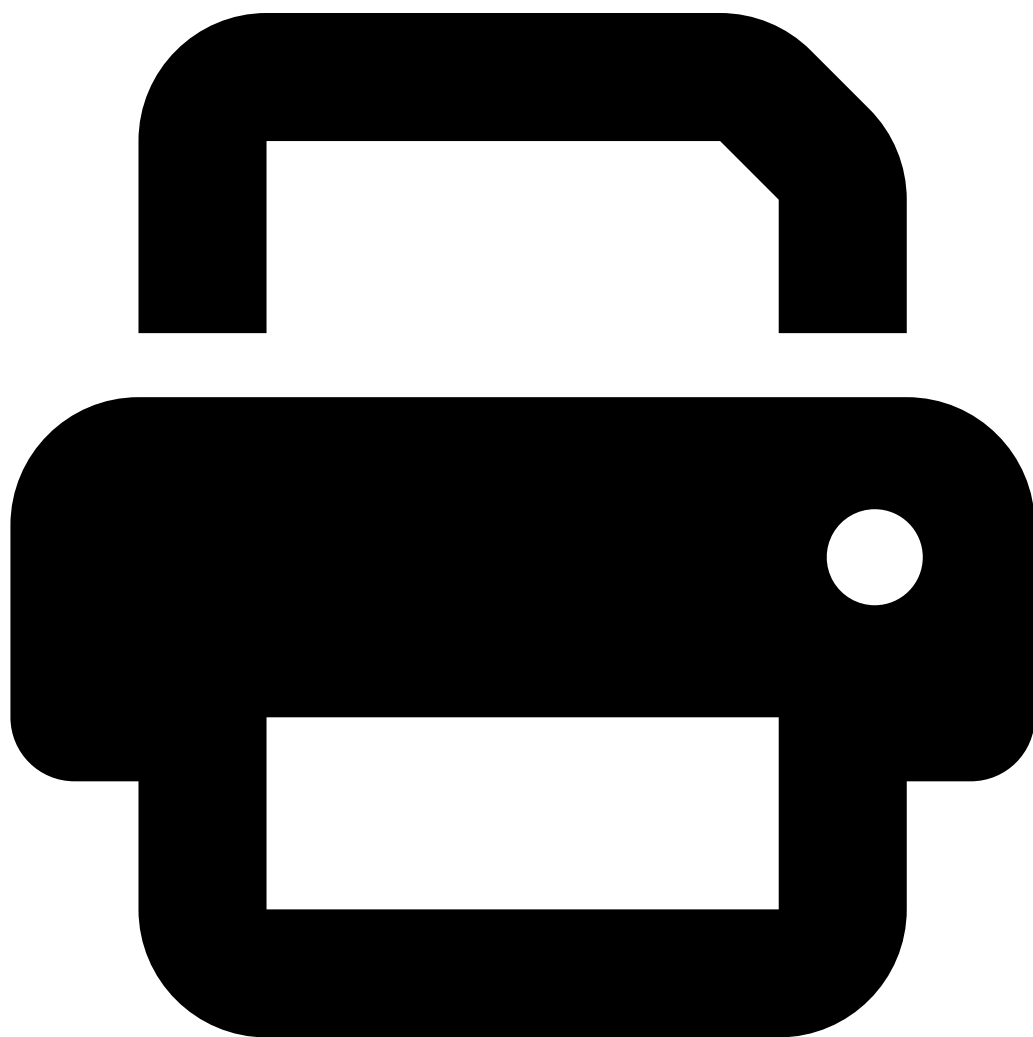
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This Italian-style meatloaf is a comforting twist on my family's classic meatball recipe . The seasoned meat mixture is spread out, layered with Italian ham, provolone cheese, and steamed spinach, then rolled into a beautiful log and roasted until 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 best 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)
- $\frac{1}{2}$ cup milk
- 1 cup bread crumbs
- 3 slices stale bread torn into small pieces
- $\frac{1}{2}$ 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

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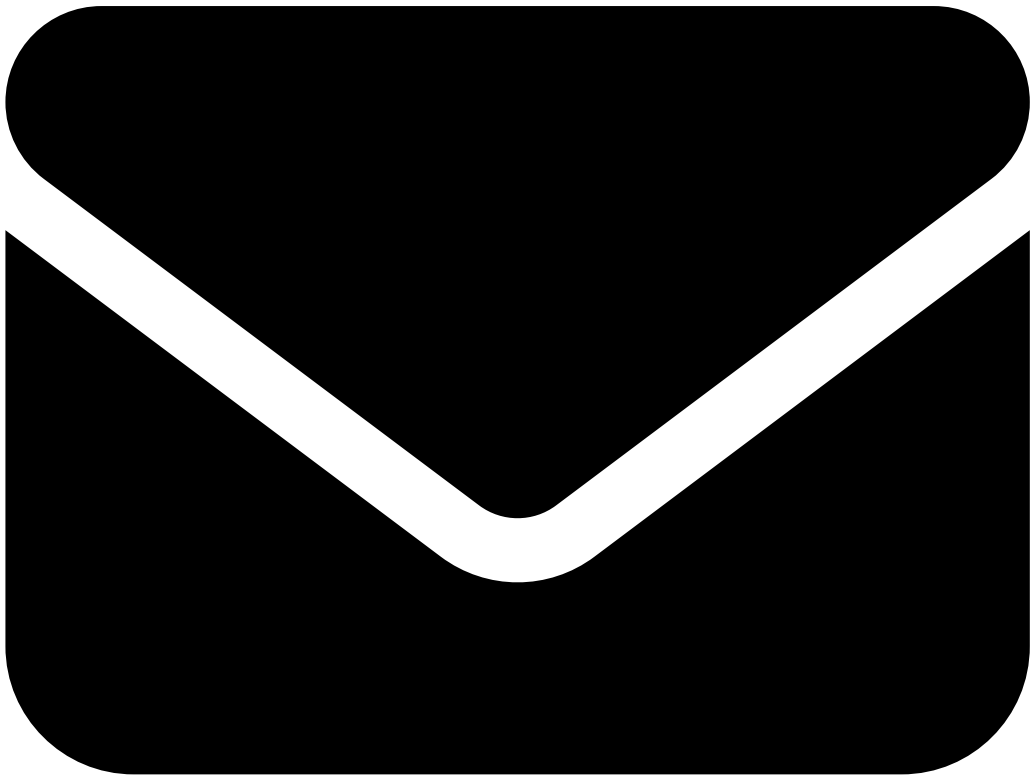
The Ultimate Thanksgiving Dinner Guide

The Ultimate Thanksgiving Dinner Guide

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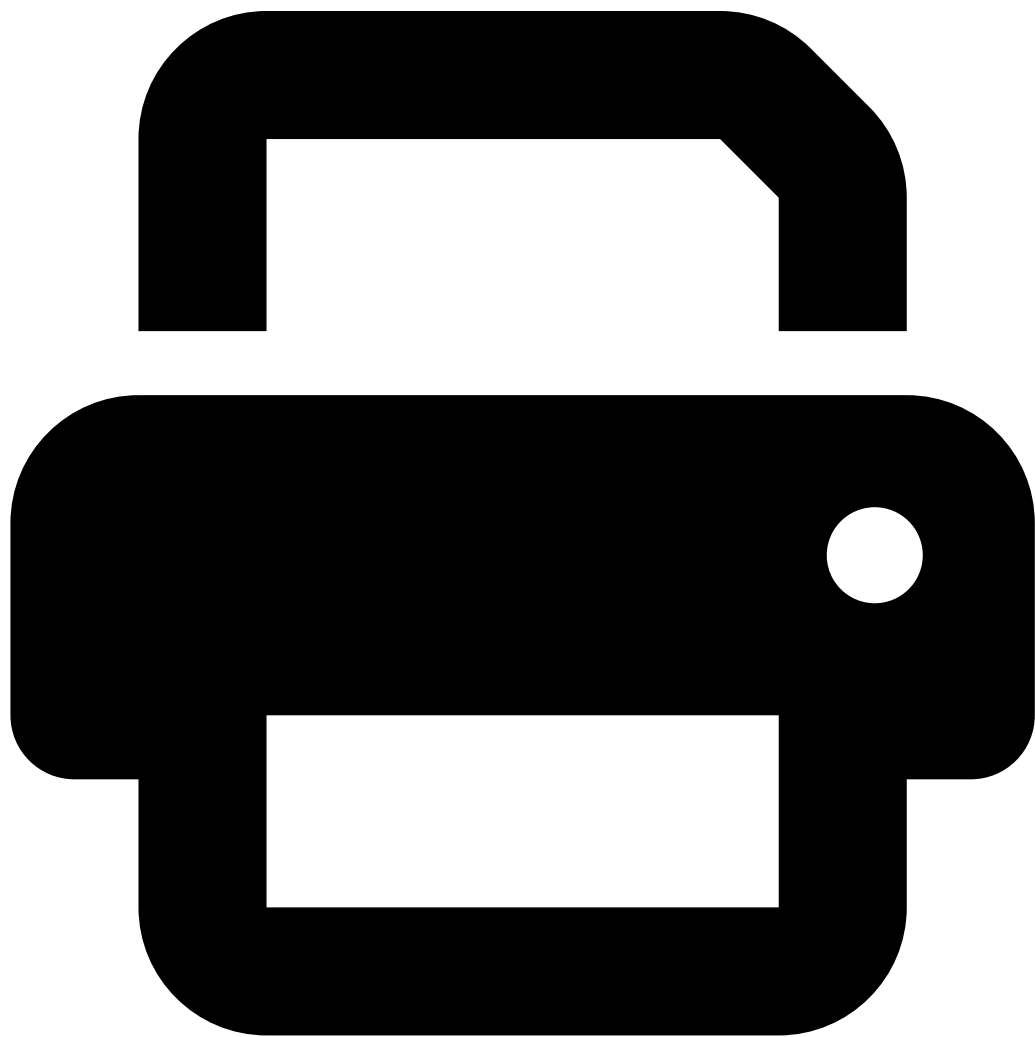
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We don't celebrate Thanksgiving in Italy – at least, not in the traditional American sense. But we *do* celebrate the same spirit behind it: gathering with family, sharing food made from the heart, and being grateful for the simple joys of life. In Italy, that feeling comes alive during big Sunday lunches or holiday feasts – long meals that stretch into the afternoon, filled with laughter, stories, and too many delicious dishes to count.

When I moved to America, I instantly fell in love with Thanksgiving. It reminded me so much of those Italian family gatherings – the warmth, the noise, the joy of being together around a table overflowing with food. Over the years, I've blended a little bit of both worlds into my celebration: classic Thanksgiving dishes with touches of Italian flavor and comfort.

Whether you're hosting for the first time or a seasoned cook

looking to freshen up your holiday menu, this guide brings together my favorite recipes from the blog – from a perfectly roasted **holiday turkey** and cozy **Italian-style soup**, to flavorful **side dishes** that make the meal unforgettable. My goal is to help you create a Thanksgiving dinner that feels joyful, comforting, and wonderfully stress-free – the kind that leaves you with time to savor every bite and every moment.

Thanksgiving Planning 101

A stress-free Thanksgiving starts with a little planning. The secret? Do as much as you can ahead of time. I like to make my shopping list a week before and start prepping small things early – chopping herbs, mixing pie dough, or even setting the table the night before.

Here's a simple plan to follow:

- **1 Week Before:** Finalize your menu and grocery list.
- **3 Days Before:** If using a frozen turkey, set in the fridge to thaw. Prep vegetables, bake desserts, and make cranberry sauce.
- **1 Day Before:** Brine or season the turkey, assemble casseroles, and set the table.
- **Thanksgiving Day:** Roast the turkey, warm the sides, and savor every moment.
 - *Tip:* Use large sheet pans or trays to organize ingredients for each dish – it keeps your prep area tidy and makes cooking so much smoother.

Defrosting Turkey

How to Defrost a Turkey

If you're using a frozen turkey, be sure to give yourself plenty of time to thaw it safely in the refrigerator. The rule of thumb is **24 hours of thawing for every 4–5 pounds of turkey**. Place the wrapped turkey on a rimmed baking sheet to catch any drips, and let it slowly defrost in the coldest part of your fridge. A large bird can take several days, so plan ahead – starting the thaw early is one of the biggest stress-savers of Thanksgiving week.

The Star of the Show – The Turkey

Every Thanksgiving table begins with the turkey, and my **Best Holiday Turkey** recipe is one I look forward to making each year. Roasted with garlic, herbs, and plenty of butter, it's juicy, tender, and full of flavor.

Even though turkey isn't something we often cooked in Italy, I've come to appreciate how it brings everyone together in the same way a big Italian roast might. The aroma fills the kitchen, the golden skin crackles as it roasts, and everyone hovers around waiting for that first slice.

Turkey Roasting Time and Temperature Guide

Oven Temperature:

- Roast at **325°F (165°C)** – the perfect balance for even cooking and a juicy bird.

Cook Time per Pound (Unstuffed Turkey):

- **15–17 minutes per pound** at 325°F

Cook Time per Pound (Stuffed Turkey):

- **16–18 minutes per pound** at 325°F

Example:

- 12-lb unstuffed turkey → about **3 to 3.5 hours**
- 16-lb unstuffed turkey → about **4 to 4.5 hours**

Pro Tips:

- Let the turkey rest for at least 30 minutes before carving.
- Always use a meat thermometer (165°F for the breast, 175°F for the thigh).
- Save the carcass – it makes the most comforting broth for soup the next day.

Hosting Tips & Timeline

A smooth Thanksgiving is all about timing and ambiance. I like to set my table the night before – candles, linens, serving pieces all ready – so I can focus on cooking and enjoying the day.

Hosting checklist:

- Create a serving plan (decide which dish goes in which pan or bowl). serving bowls
- Warm your plates before serving set in the oven after removing the turkey and turning the oven off. – it keeps the food hotter longer.
- Set out appetizers and drinks early so guests can mingle while you finish cooking.

- Keep a small pot of simmering citrus and herbs on the stove – it fills the house with the most wonderful scent.

Holiday Soup to Start the Meal . . .

Italian Holiday chicken Soup

Before the main feast begins, I love starting with something warm and cozy. My Italian Holiday Chicken Soup is light but flavorful ,

It reminds me of the simple soups my mother used to make in Italy before a big meal – meant to prepare your appetite and warm your heart. The best part? It can be made a day in advance and reheated just before serving, so it's one less thing to worry about on Thanksgiving Day.[GO TO RECIPE](#)

Favorite Thanksgiving Side Dishes

No Thanksgiving table is complete without an array of sides – and in my kitchen, they often take center stage. I like mixing **traditional favorites** with **Italian-inspired twists** that bring a little Mediterranean flair to the holiday table.

Try some of these delicious sides from the blog:

Savory sausage mushroom stuffing

hearty, rich, and full of flavor.[GO TO RECIPE](#)

Chicken Apple Stuffing

sweet, savory and full of fall flavors.[GO TO RECIPE](#)

Easy Savory Mushroom Gravy

the perfect topping for turkey or mashed potatoes.[GO TO RECIPE](#)

Balsamic Glazed Brussels Sprouts with Bacon

quick, easy, and irresistible stovetop side dish that comes together in just minutes.[GO TO RECIPE](#)

Easy Cranberry Sauce in Minutes

You won't believe how quick this Easy Cranberry Sauce comes together. It takes just minutes to make, and taste better than store bought.[GO TO RECIPE](#)

Parmesan scallop mashed potatoes

There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese it's Italian!![GO TO RECIPE](#)

Sweet Endings – Desserts

After the feast, dessert is where the celebration continues. Whether you're a pumpkin pie traditionalist or love something a little different, these desserts bring warmth and a touch of sweetness to end the meal.

Favorite desserts from my kitchen:

Italian Crostata Jam Tart

a beautiful twist on the classic pie with a rich, moist crumb delicious and ideal for sharing.[GO TO RECIPE](#)

Crescent Amaretti Cookies

crisp on the outside, chewy in the center – a holiday favorite. Serve with espresso or a small glass of dessert wine for the perfect Italian-style finish.[GO TO RECIPE](#)

Caffè Affogato with Chocolate Sauce

a delicious dessert coffee drink.[GO TO RECIPE](#)

Leftovers Reinvented

If you ask me, the day after Thanksgiving might be even better than the holiday itself. Leftovers turn into comforting meals that carry the celebration into the weekend.

Try these ideas:

Easy Italian Chicken Croquettes

the linked recipe is using chicken use mashed potatoes and bits of leftover turkey instead. [GO TO RECIPE](#)

Turkey Cranberry Sandwiches

add leftover cranberry sauce and brie to your favorite artisan bread and grill [GO TO RECIPE](#)

□ *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.

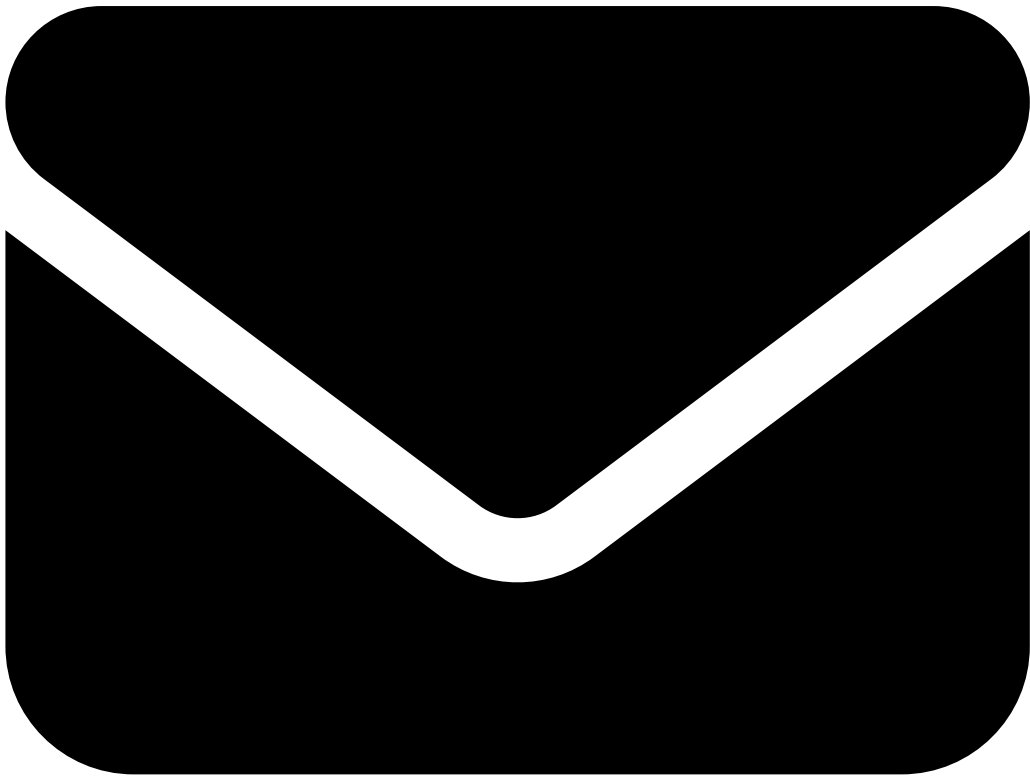
Whether your meal is big or small, traditional or a little Italian-inspired, I hope this guide helps you create a holiday that's full of warmth, flavor, and joyful memories.

Italian Sausage, Potatoes, and Green Beans

Italian Sausage, Potatoes, and Green Beans

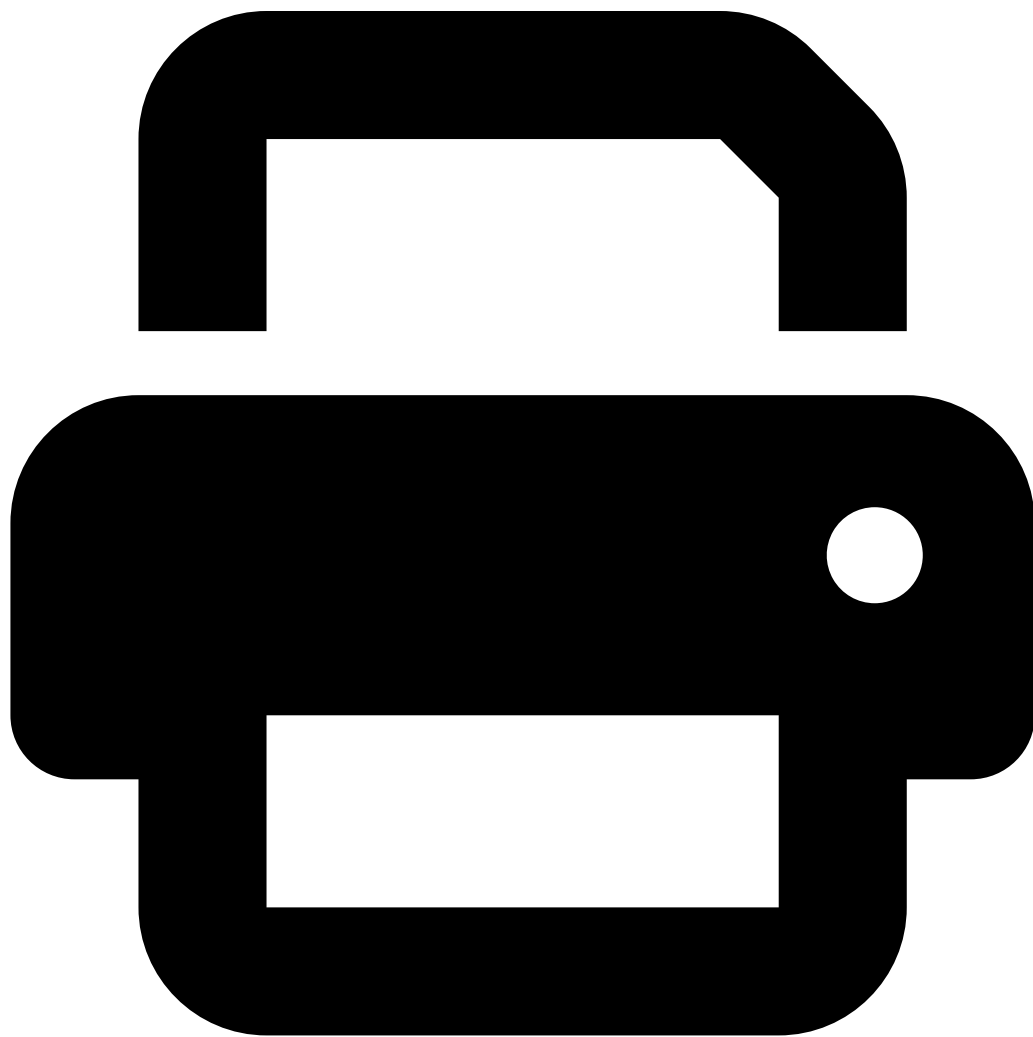
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When it comes to simple Italian comfort food, this one-skillet meal checks all the boxes – hearty, rustic, and full of flavor. ☑☑

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,

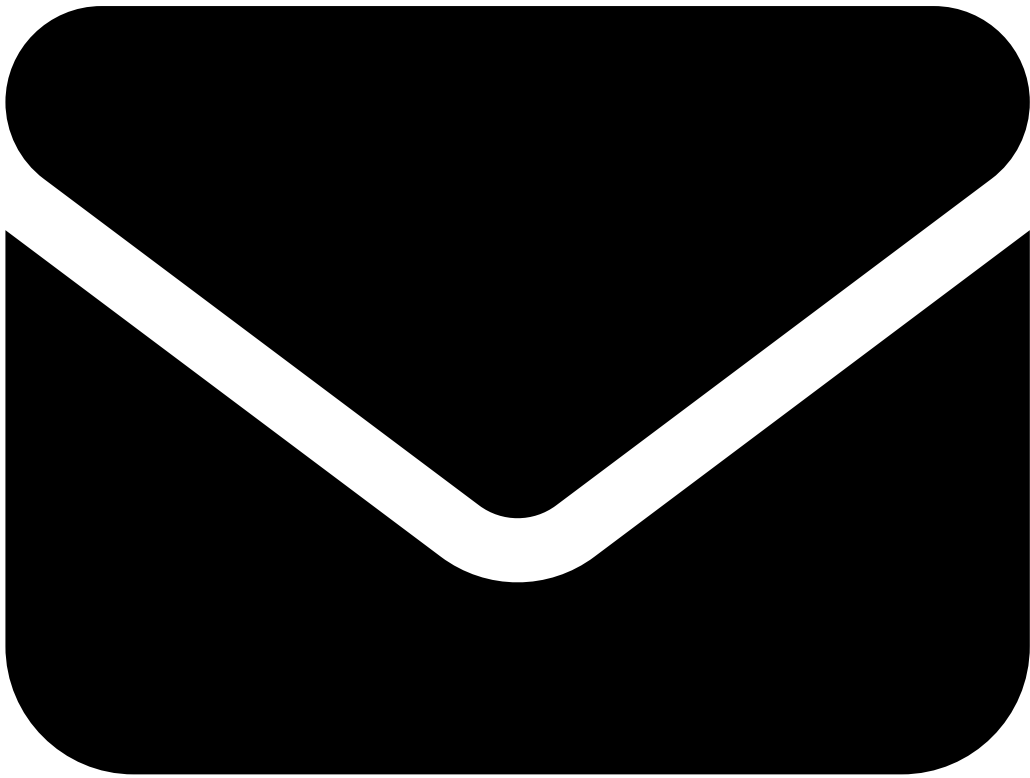
Italian Sausage and Potatoes (Stovetop Pan Recipe)

Italian Sausage and Potatoes

(Stovetop Pan Recipe)

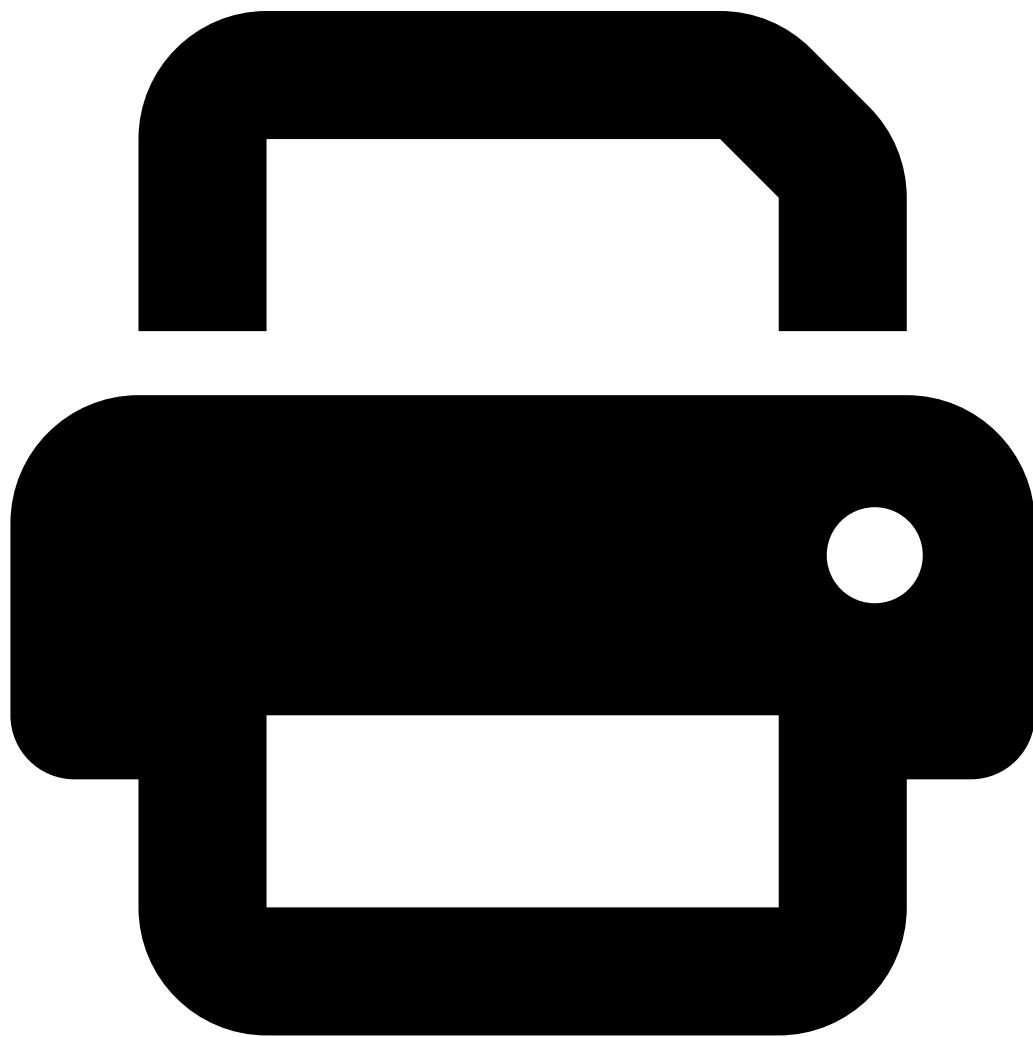
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This Italian Sausage and Potatoes stovetop recipe is the kind of hearty, rustic meal that never goes out of style. Juicy sausage links, tender golden potatoes, sweet peppers, and onions all cook together in one pan, creating incredible flavor with 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:

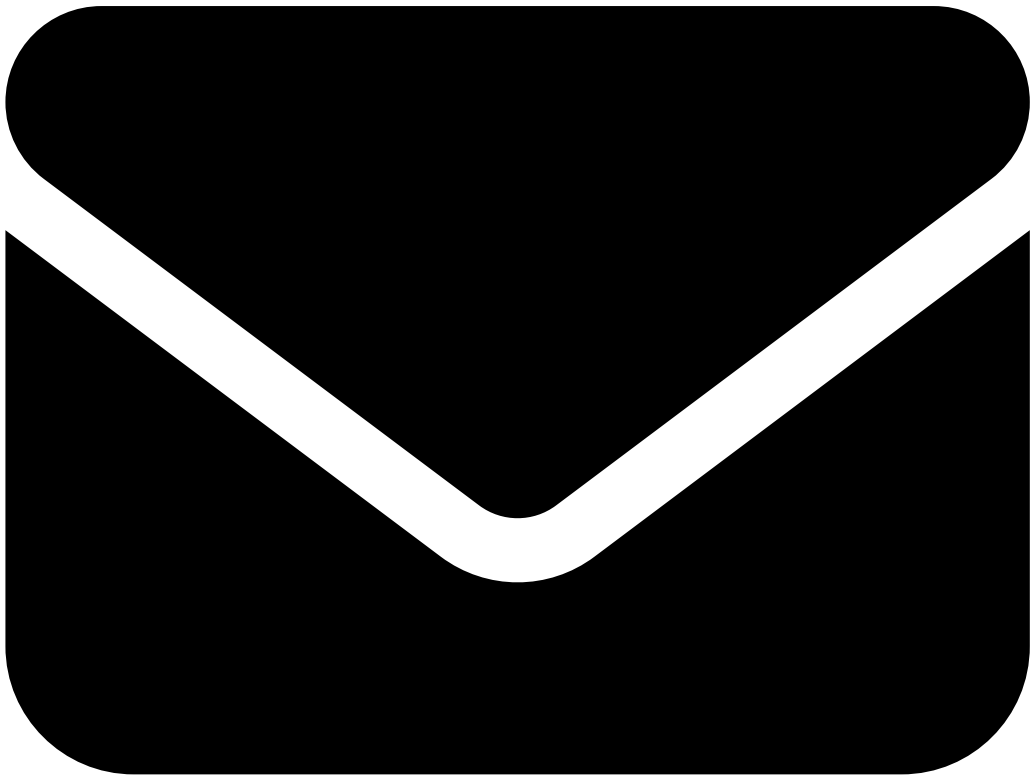
Taste and adjust seasoning with more salt and pepper if needed. Garnish with fresh Italian chopped parsley and serve hot. ENJOY!!!

Italian Sausage and Mushroom Pasta

Italian Sausage and Mushroom Pasta

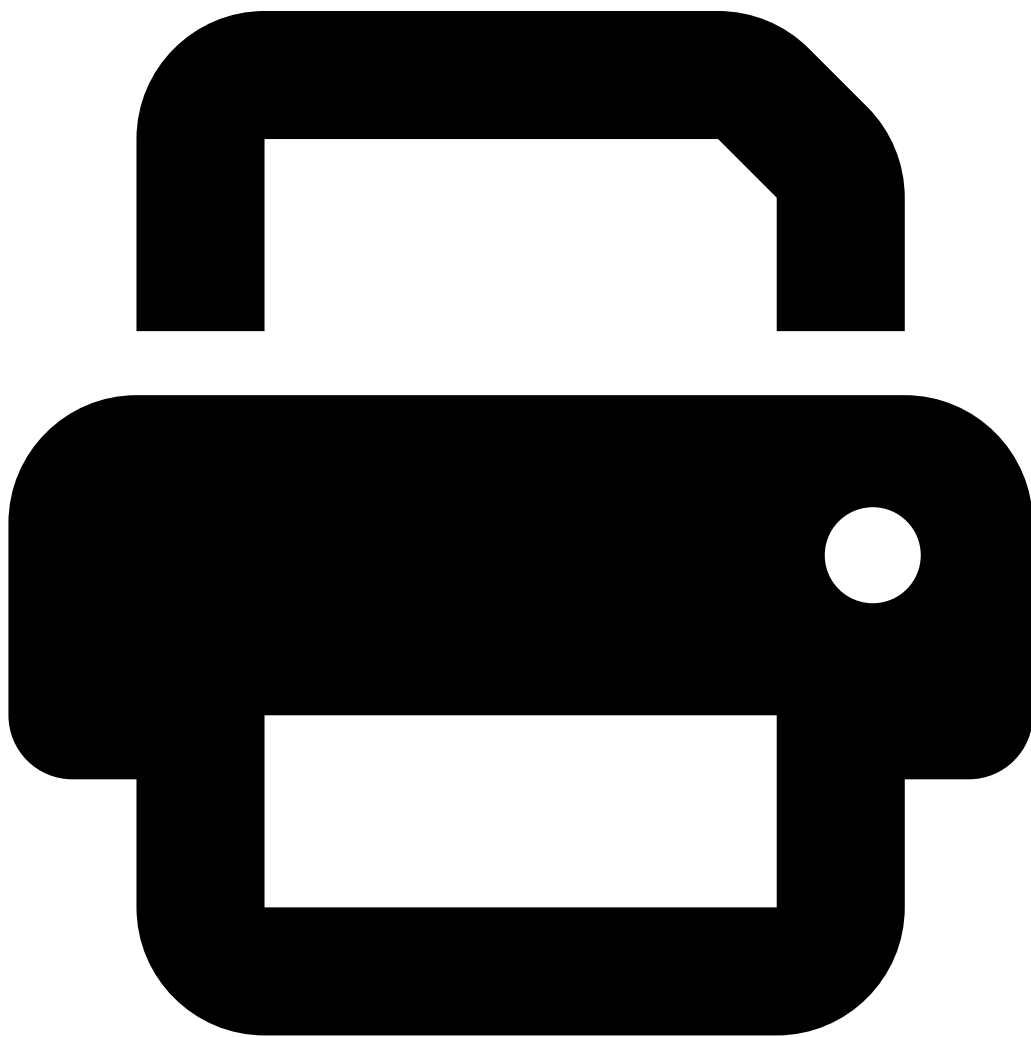
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This rustic **Italian sausage and mushroom pasta** is the kind of dish that brings the warmth of an Italian countryside kitchen right to your table. Savory sausage, earthy mushrooms, and sweet onions are simmered in a tomato-based sauce, then tossed 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

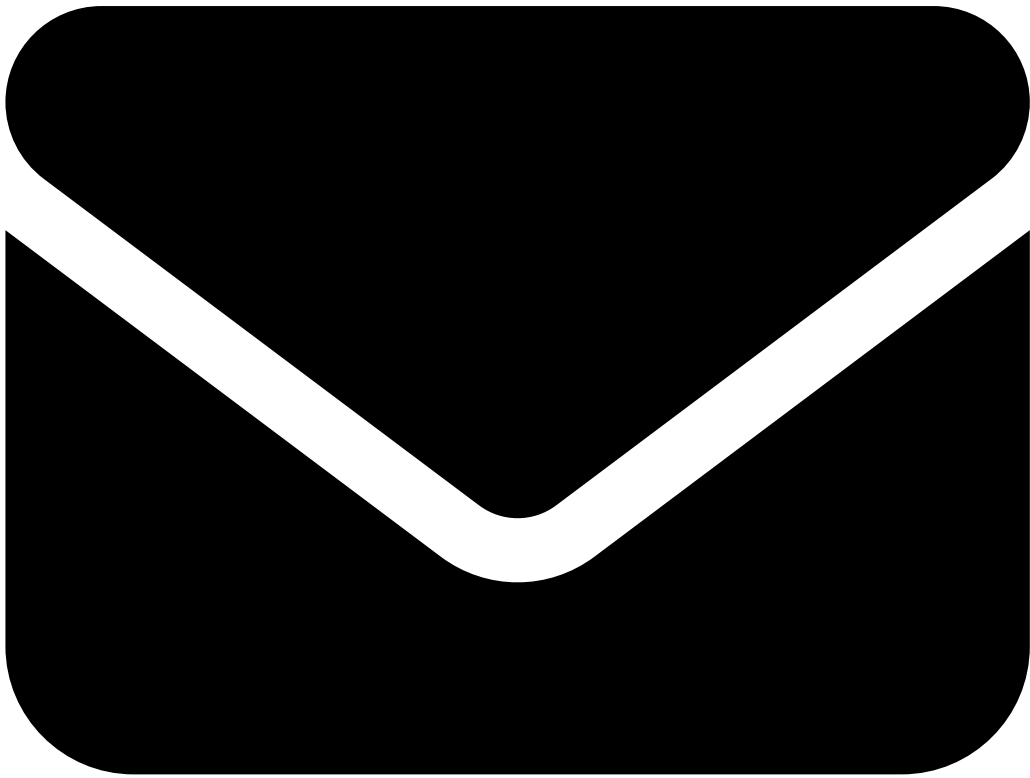
best Italian sausage mushroom pasta recipe

Italian Braised Short Ribs with Red Wine Sauce

Italian Braised Short Ribs with Red Wine Sauce

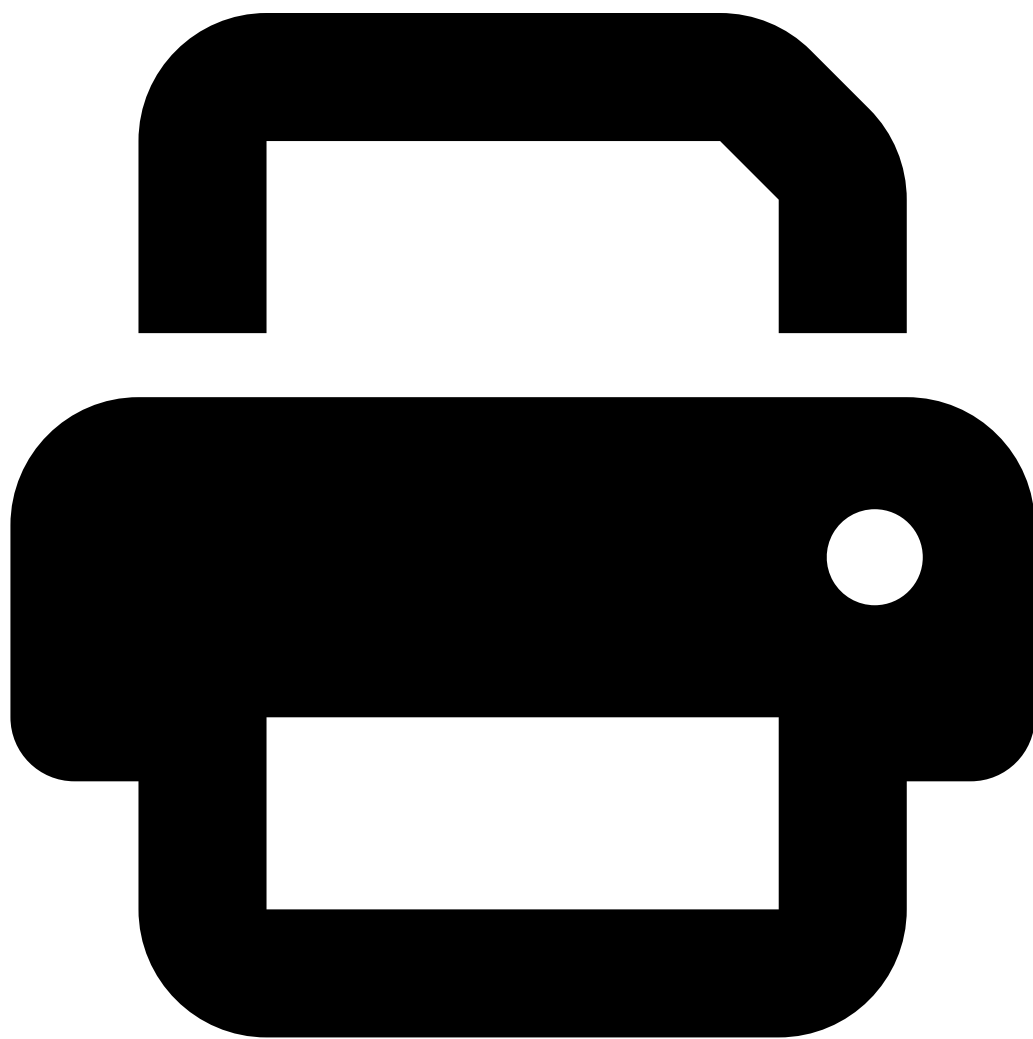
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When the cooler weather sets in, I always find myself reaching for those slow-cooked, comforting dishes that fill the kitchen with warmth and incredible aromas. In Italy, fall and winter are the seasons of braises—hearty cuts of meat simmered low and 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

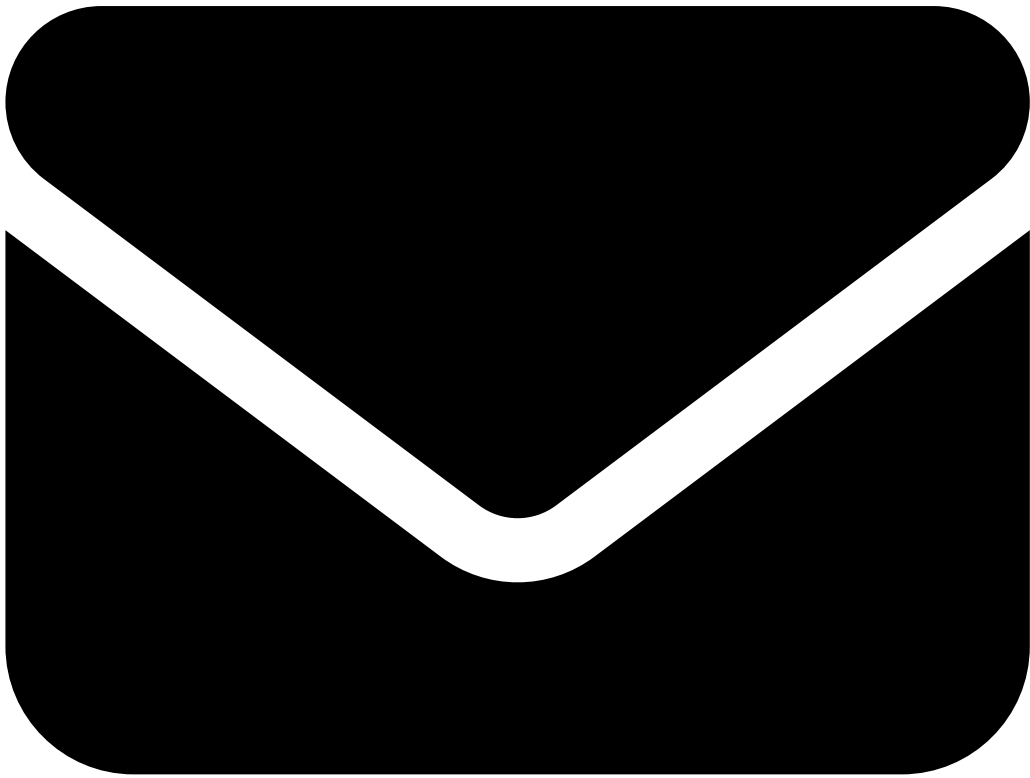
braised short ribs with red wine

Steak Pizzaiola with Potatoes and Peas

Steak Pizzaiola with Potatoes and Peas

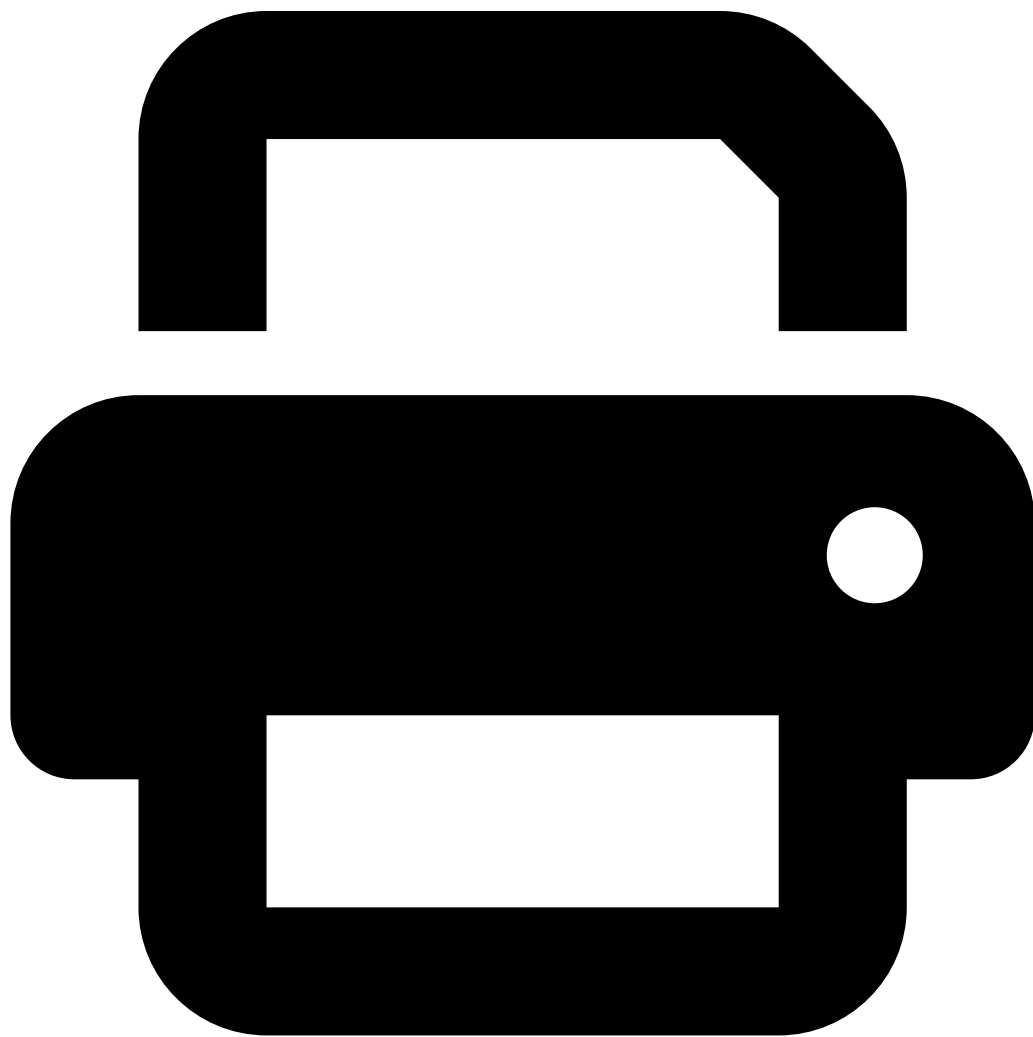
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Steak Pizzaiola with Potatoes and Peas is a rustic Italian classic that transforms simple ingredients into a hearty, comforting meal. Tender strips of sirloin are simmered in a rich tomato-based sauce with sweet bell peppers, golden potatoes, and fresh 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 $\frac{1}{2}$ 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
- $\frac{1}{2}$ 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.

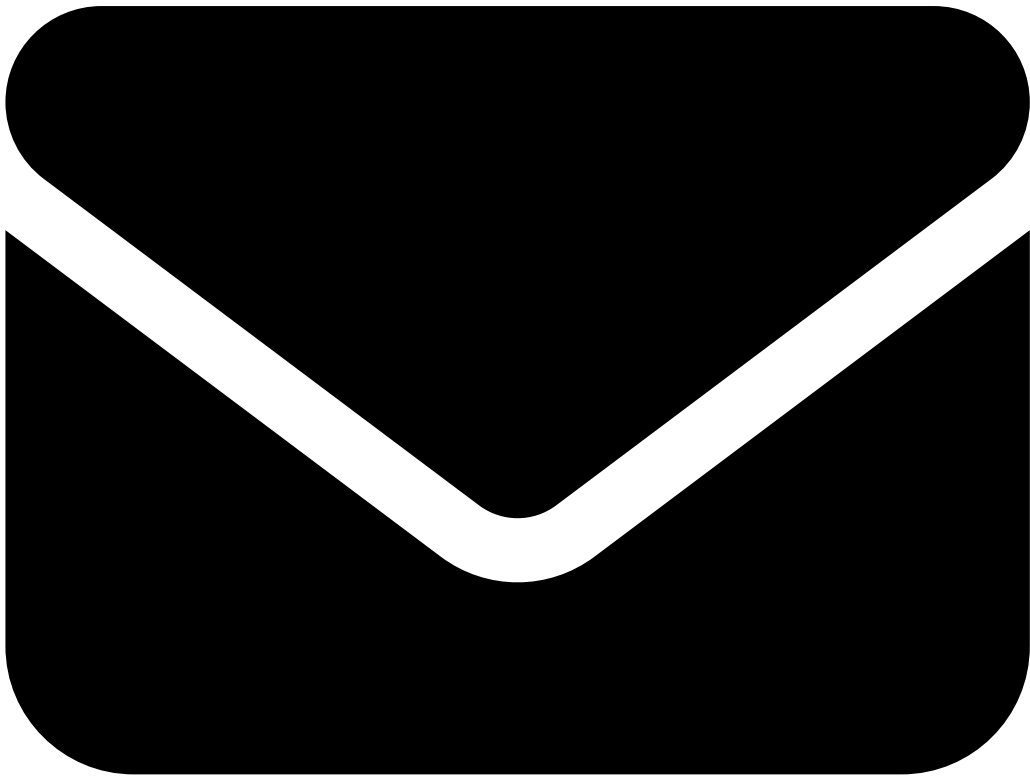
Italian Bracirole in Tomato Sauce

Italian Bracirole in Tomato

Sauce

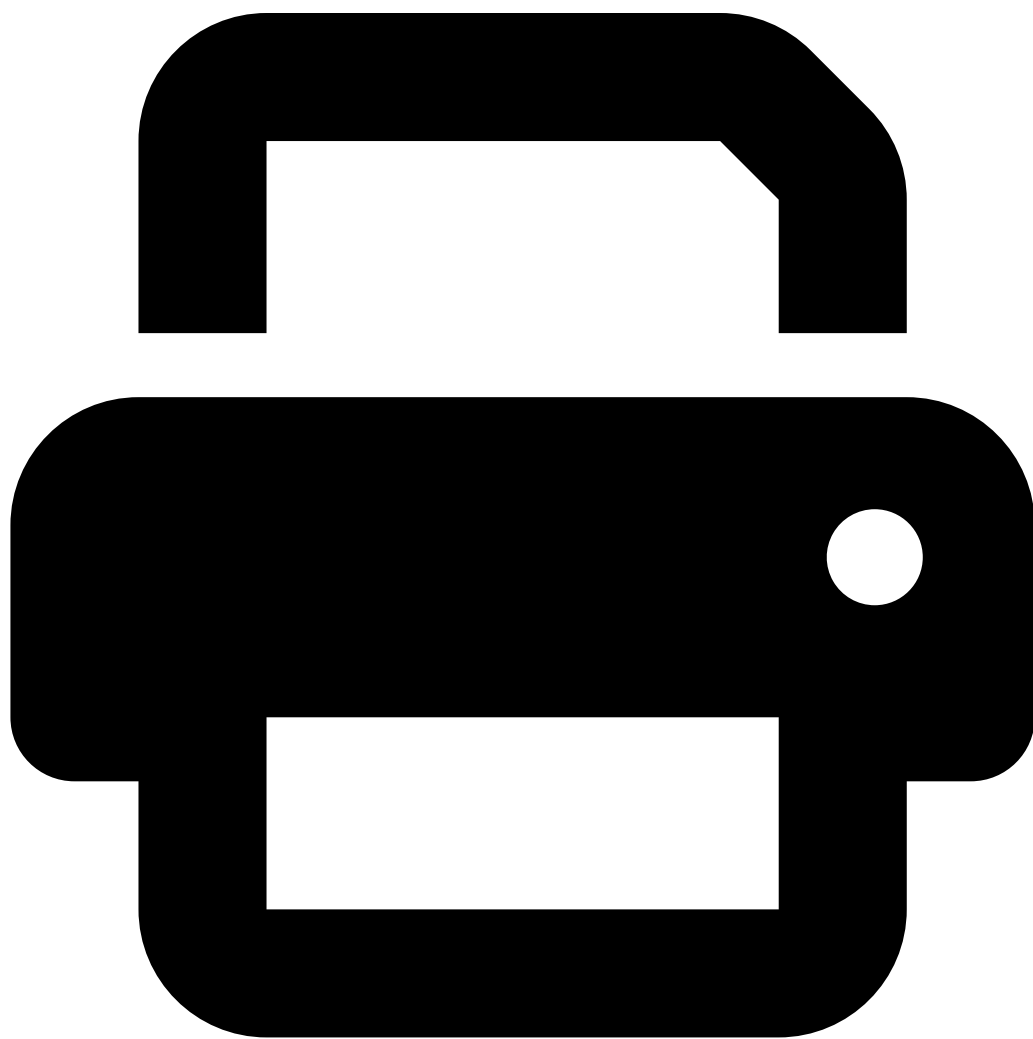
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The first day of September always feels like the true start of my fall cooking. The air turns a little cooler, and I naturally begin to crave those cozy Italian dishes that remind me of home.

When I was growing up, Sundays meant sauce simmering on the stove. My mom usually made it with meatballs, ribs, sausage – or sometimes all three. But every once in a while, she added **braciole**, and that made the meal extra special. She would pound slices of beef thin, fill them with cheese, herbs, and breadcrumbs, then roll them up tightly. After slowly cooking in the sauce until tender, they became the kind of dish that felt like a celebration.

For me, braciole will always mark the beginning of hearty, comforting meals – perfect for the cooler season ahead.

Things to Know About Italian Braciole

What is Braciole?

Braciole (pronounced *brah-cho-lee*) is a classic Italian dish made with thin slices of beef rolled around a savory filling, then simmered slowly in tomato sauce until tender. Once cooked, the rolls are sliced and served with the rich sauce over pasta or alongside crusty bread.

Regional Variations

Every Italian family makes braciole a little differently. In Southern Italy, you'll often find fillings with raisins and pine nuts for a sweet-and-savory touch. In other regions, it's kept simple with just breadcrumbs, garlic, parsley, and cheese. Some families also prepare braciole with pork or veal instead of beef.

Cooking Low and Slow

The key to tender braciole is patience. The beef needs time to soften as it gently simmers in the sauce, soaking up all that flavor. A heavy pot or Dutch oven works best for even cooking.

Perfect for Sunday Dinner

Braciole has always been considered a special occasion dish, often reserved for Sunday dinners or holidays. Making it on the first cool days of fall captures that same cozy sense of comfort and tradition.

Make-Ahead Friendly

Like many Italian dishes, braciole tastes even better the next day after the flavors have had time to meld. It's the perfect make-ahead meal – impressive for guests yet easy to reheat and serve

Ready to bring a little Italian tradition into your kitchen? Try this braciole recipe for your next Sunday dinner – then let me know in the comments how your family enjoyed it! Don't forget to check out my other cozy Italian recipes like spicy Italian sausage gnocchi soup or easy crispy chicken parmesan

for more fall cooking inspiration.

Italian Braciole in Tomato Sauce



Italian Braciole in Tomato Sauce is a classic Italian Sunday dinner made with thin slices of beef rolled around a savory filling of garlic, parsley, cheese, and breadcrumbs, then slowly simmered in a rich tomato sauce until tender. This traditional Italian-American recipe is a comforting dish that brings family and generations together around the table. Serve it with pasta, crusty bread, or alongside your favorite Sunday sauce for an unforgettable meal.

For the Braciole:

- 4-6 thin slices beef top round (about 6–8 ounces each, pounded to $\frac{1}{4}$ -inch thickness)
- $\frac{1}{2}$ cup grated Parmesan or Pecorino Romano
- $\frac{1}{2}$ cup breadcrumbs (preferably Italian seasoned)
- 2 garlic cloves (finely minced)
- $\frac{1}{2}$ cup fresh parsley (chopped)
- 2 tablespoons pine nuts (optional, but traditional in many regions)
- Salt & freshly ground black pepper
- Olive oil (for searing)
- Butcher's twine or toothpicks for tying

For the Sauce:

- 3 tablespoons olive oil
- 1 small onion (finely chopped)
- 2 garlic cloves (minced)
- 1/2 cup chopped parsley
- 1 can (28 ounces crushed tomatoes)
- 1 can 14 ounces tomato sauce
- 1/2 cup red wine
- 1 teaspoon dried oregano (or 2 teaspoons fresh)
- 1/2 teaspoon red pepper flakes (optional)
- 1 bay leaf
- Salt & pepper to taste
- Fresh basil (for finishing)

1. **Prepare the filling** – In a small bowl, combine breadcrumbs, Parmesan, garlic, parsley, and pine nuts. Season lightly with salt and pepper.
2. **Assemble the rolls** – Lay each beef slice flat. cover with plastic wrap and pound thin divide the filling evenly in the center of each slice. Roll the beef tightly into a log and secure with twine or toothpicks.
3. **Brown the braciolo** – Heat olive oil in a large heavy pot or Dutch oven over medium-high heat. Sear the beef rolls on all sides until browned, 6–8 minutes. Transfer to a plate.
4. **Make the sauce** – In the same pot, add more olive oil if needed. Sauté onion until soft, about 5 minutes, then stir in garlic and parsley. Deglaze with red wine, scraping up any browned bits. Add crushed tomatoes and the sauce, oregano, red pepper flakes, bay leaf, salt, and pepper. and stir well, Simmer covered for 1 hour
5. Return the braciolo to the pot, nestling them into the sauce. Cover with a lid and simmer gently on low for

about 1 hour, or until the beef is tender. Stir occasionally and add a splash of water if sauce thickens too much.

6. **Serve** – Remove the twine or toothpicks, slice the bracirole into rounds, and serve topped with sauce. Garnish with fresh basil and more grated cheese.

7. **More Serving Suggestions for Bracirole**

Over Pasta – Toss the rich tomato sauce with spaghetti, rigatoni, or ziti, then serve the sliced bracirole on top.

With Polenta – Creamy polenta is a classic Italian pairing that soaks up all the delicious sauce.

Crusty Bread – A warm loaf is a must for dipping into the sauce.

Vegetable Sides – Pair with roasted broccoli, garlicky green beans, or a simple side salad for balance.

Wine Pairing – A medium-bodied red like Chianti or Montepulciano complements the richness perfectly.

Main Course

Italian

Italian Bracirole in Tomato Sauce

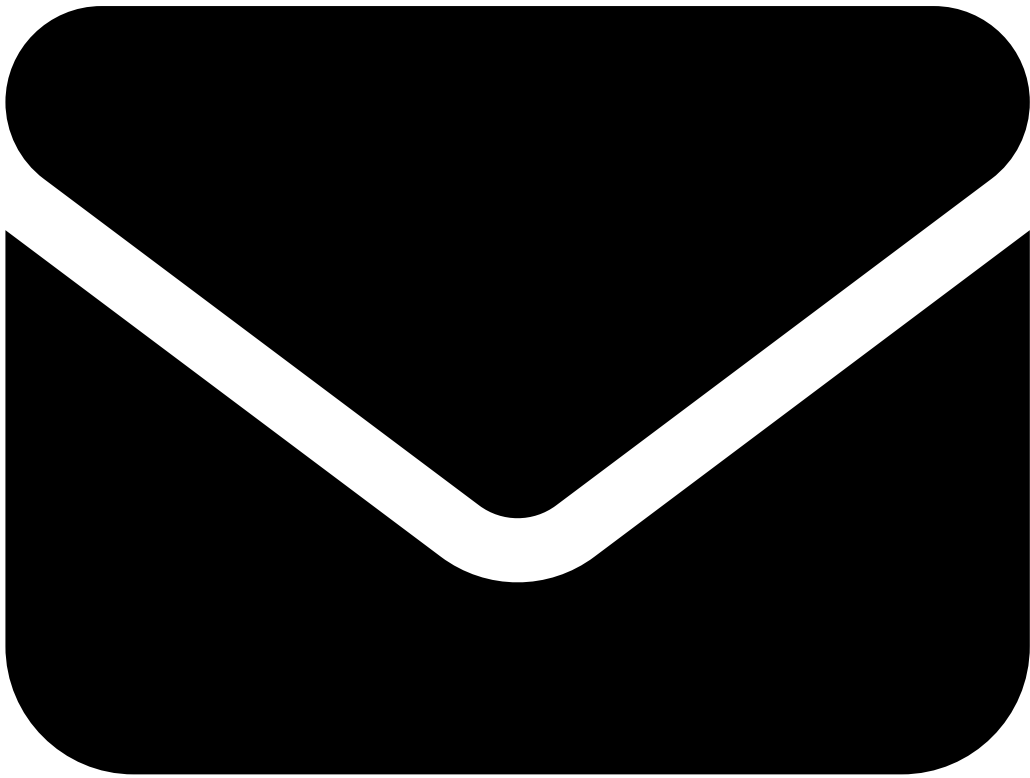
Pork Medallions Marsala with

Mushrooms

Pork Medallions Marsala with Mushrooms

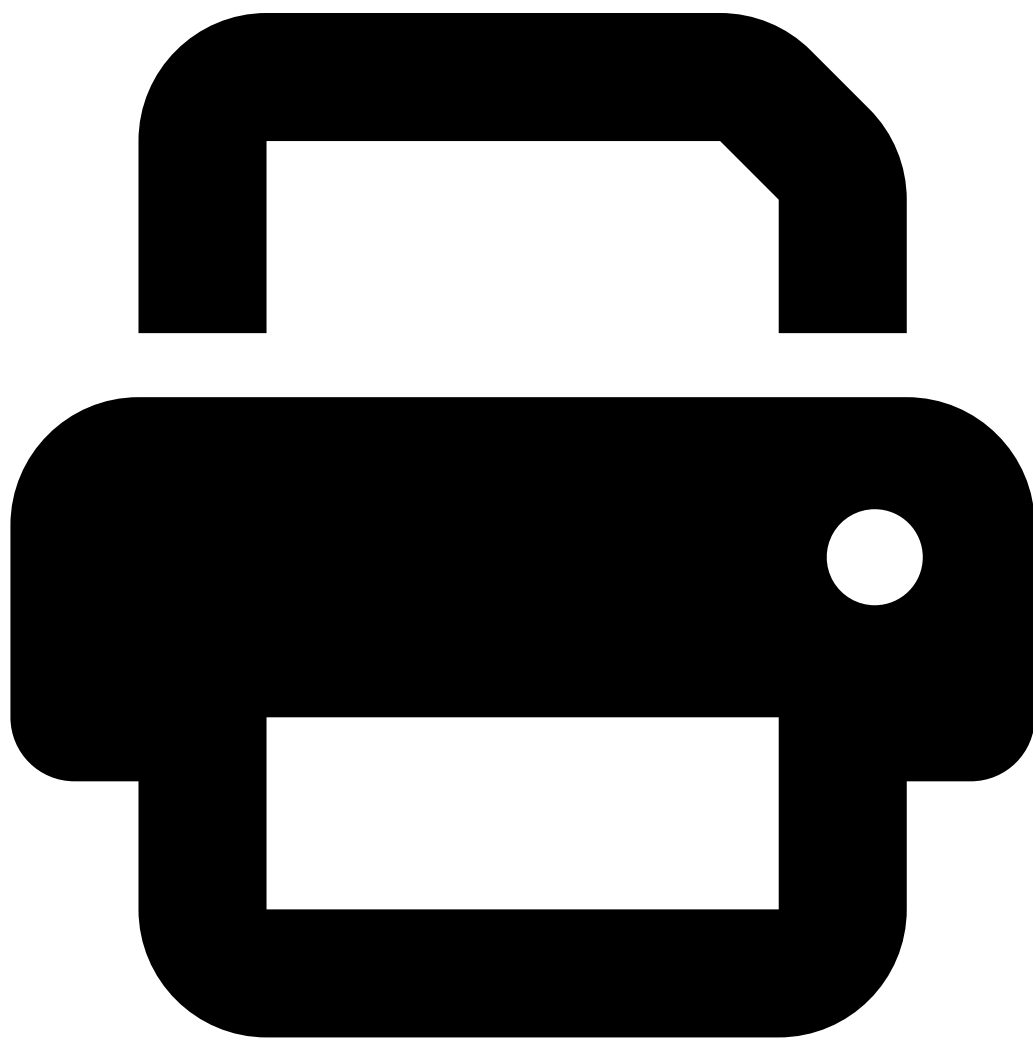
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When the weather turns crisp, I crave meals that feel rustic yet refined. Pork Medallions Marsala is one of those dishes that instantly brings me back to my restaurant days. It was a customer favorite on our fall menu – tender rounds of pork seared until golden, then simmered in a silky Marsala wine sauce with mushrooms.

The dish had just the right balance of comfort and elegance, which made it perfect for both a weeknight dinner and a special occasion. I remember guests telling us it felt like something you'd order in a little Italian trattoria, yet it came together so simply in our kitchen.

Now, I make it at home for my family. The earthy mushrooms, sweet Marsala, and tender pork remind me of those busy fall nights at the restaurant, when the dining room was full and this dish was always on repeat. It's still just as cozy, comforting, and elegant – but now it's a recipe you can bring

to your own table.

Restaurant Memory

This dish first appeared on our fall menu when the cooler evenings started calling for something heartier. We wanted a dish that felt warm and comforting, yet still had a touch of elegance – something our guests could enjoy with a glass of red wine. Pork Medallions Marsala checked every box.

I still remember how quickly it became a customer favorite. Tables would order it again and again, sometimes even requesting extra sauce to soak up with bread. For me, it was always a joy to watch a recipe created in our kitchen turn into a signature dish that brought people back. Today, I love recreating that same feeling at home.

Things to know about this Pork Medallions Marsala with Mushrooms

You said:

- **Marsala Wine Choices** – Sweet Marsala gives the sauce a richer, caramelized flavor, while dry Marsala leans more savory. Both work – it's simply personal preference.
- **No Marsala?** – If you can't find Marsala wine, a dry sherry or Madeira makes a good substitute. Even a dry white wine with a splash of brandy works in a pinch.
- **The Right Cut** – Pork tenderloin is best here since it stays juicy and tender when sliced into medallions. Pork loin can work, but may need a slightly longer cooking time.
- **Don't Overcook the Pork** – Pork is perfectly done at 145°F with a slight blush in the center. Overcooking will make the medallions tough.

- **Mushroom Options** – Cremini, button, or baby bella mushrooms are classic, but feel free to try wild mushrooms for deeper flavor.
- **Make It Creamy (Optional)** – Adding a splash of heavy cream gives the sauce a velvety richness, but it's just as delicious without.
- **What to Serve It With** – Mashed potatoes, creamy polenta, or buttered noodles are perfect for soaking up the sauce. For a lighter option, try roasted green beans or a simple arugula salad.
- **Meal Prep Friendly** – The sauce reheats beautifully, so you can make it ahead and gently warm before serving.
- If you loved this Pork Medallions Marsala recipe, you'll also enjoy these fall-friendly Italian dishes from the blog:
 - **Pork Chop Piccata** – Tender pork in a tangy lemon-caper sauce, perfect for weeknight dinners.
 - **Italian Roasted Potatoes** – Crispy, garlicky, and a perfect side to soak up any sauce.
 - **Butternut Squash Risotto with Sage & Parmesan** – Creamy, comforting, and full of fall flavors.

Pork Medallions Marsala with Mushrooms



Tender pork medallions seared until golden and finished in a rich Marsala mushroom sauce with garlic, herbs, and savory pan juices. An elegant Italian-inspired dinner that comes together quickly and is perfect for a restaurant-quality meal at home.

- 2 pork tenderloins (about 1 $\frac{1}{2}$ lbs total, trimmed and cut into 1-inch medallions)
 - Salt and freshly ground black pepper
 - $\frac{1}{2}$ cup all-purpose flour (for dredging)
 - 3 tablespoons olive oil (divided)
 - 2 tablespoons unsalted butter
 - 8 ounces cremini or button mushrooms (sliced)
 - 2 cloves garlic (minced)
 - 1 cup Marsala wine (sweet or dry)
 - 1 cup chicken stock (low-sodium)
 - $\frac{1}{2}$ cup heavy cream (optional, for a richer sauce)
 - 2 teaspoons fresh thyme or chopped parsley (for garnish)
1. **Prep the pork:** Slice pork tenderloin into medallions, about 1-inch thick. Season generously with salt and pepper. Lightly dredge in flour, shaking off excess.
 2. **Sear:** Heat 2 tablespoons olive oil in a large skillet over medium-high. Sear pork medallions in batches, about 2–3 minutes per side, until golden but not fully cooked. Transfer to a plate.
 3. **Cook the mushrooms:** Add remaining olive oil and butter to the skillet. Sauté mushrooms until browned, about 5–6 minutes. Add garlic and cook 1 minute more.

4. **Deglaze with Marsala:** Pour in the Marsala wine, scraping up any browned bits. Let simmer 2 minutes to reduce slightly.
5. **Finish the sauce:** Add chicken stock and optional cream. Return pork medallions to the skillet, nestling into the sauce. Simmer gently 5–7 minutes, until pork is cooked through (145°F internal temperature).
6. **Serve:** Garnish with thyme or parsley. Serve over mashed potatoes, polenta, or buttered pasta

Main Course
Italian