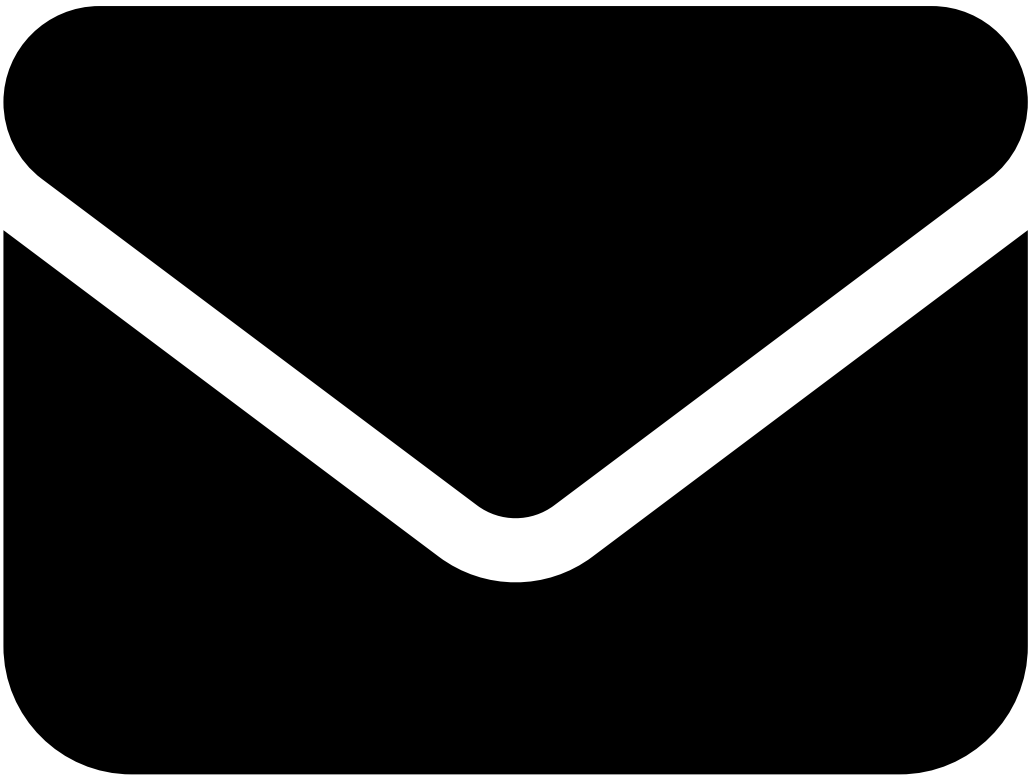
# Italian Meatloaf with Roasted Potatoes

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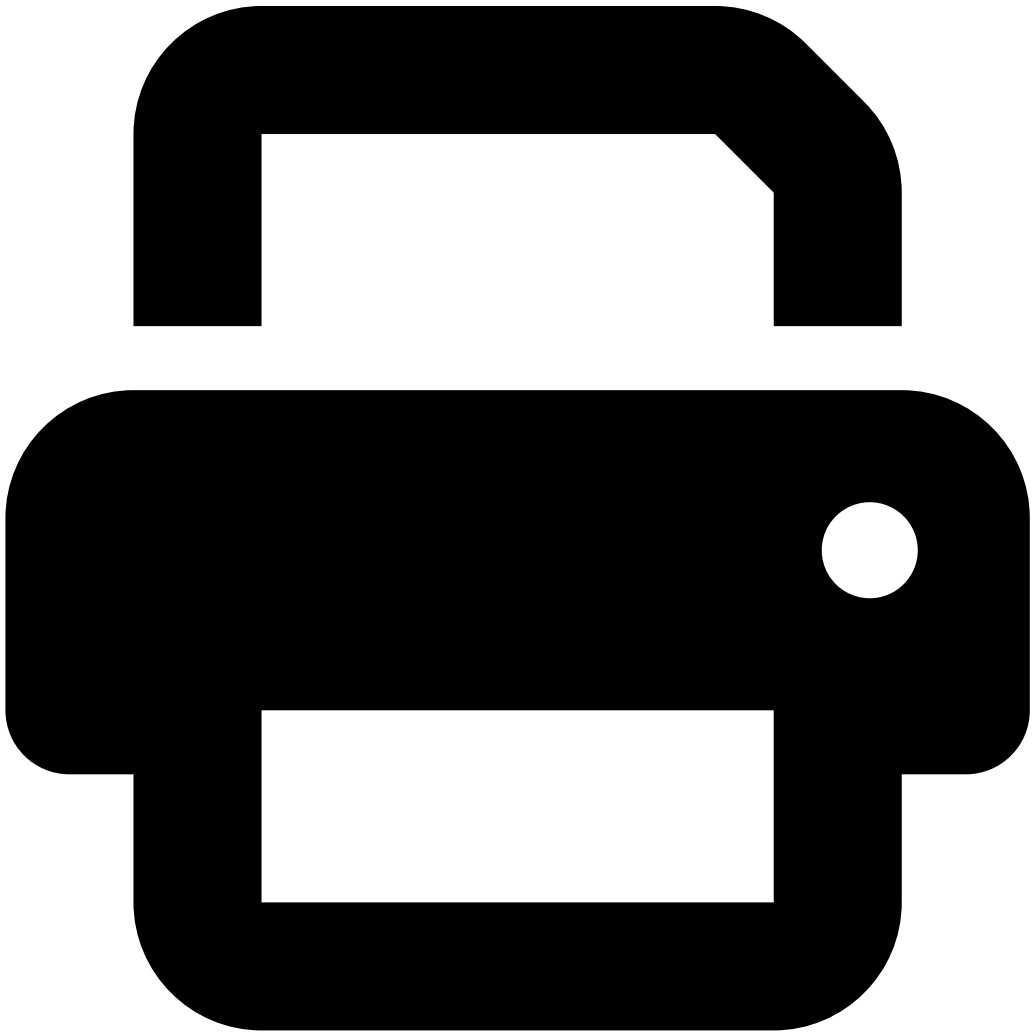
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*Polpettone con Patate al Forno)*

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

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

# Things to know about this Italian Meatloaf with Roasted Potatoes

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

# Serving Suggestions

Serve with:

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

And don’t forget extra grated Pecorino on top.

# Storage & Reheating

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

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

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

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

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

# Italian Meatloaf with Roasted Potatoes



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

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

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

1. ## Preheat Oven

   Preheat your oven to **375°F**.

2. ## Prepare the Potato Base

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

3. ## Make the Meatloaf Mixture

   In a large mixing bowl, combine:

   Ground beef

   Ground pork

   Eggs

   Breadcrumbs

   Pecorino Romano

   Garlic

   Parsley

   Milk

Salt, pepper, oregano, and red pepper flakes

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

4. ## Shape and Assemble

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

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

   Drizzle a little olive oil over the top.

5. ## Bake

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

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

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

6. ## Rest Before Slicing

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

Main Course
Italian
Italian, meatloaf