Italian Stuffed Meatloaf Roll (Polpettone Ripieno)

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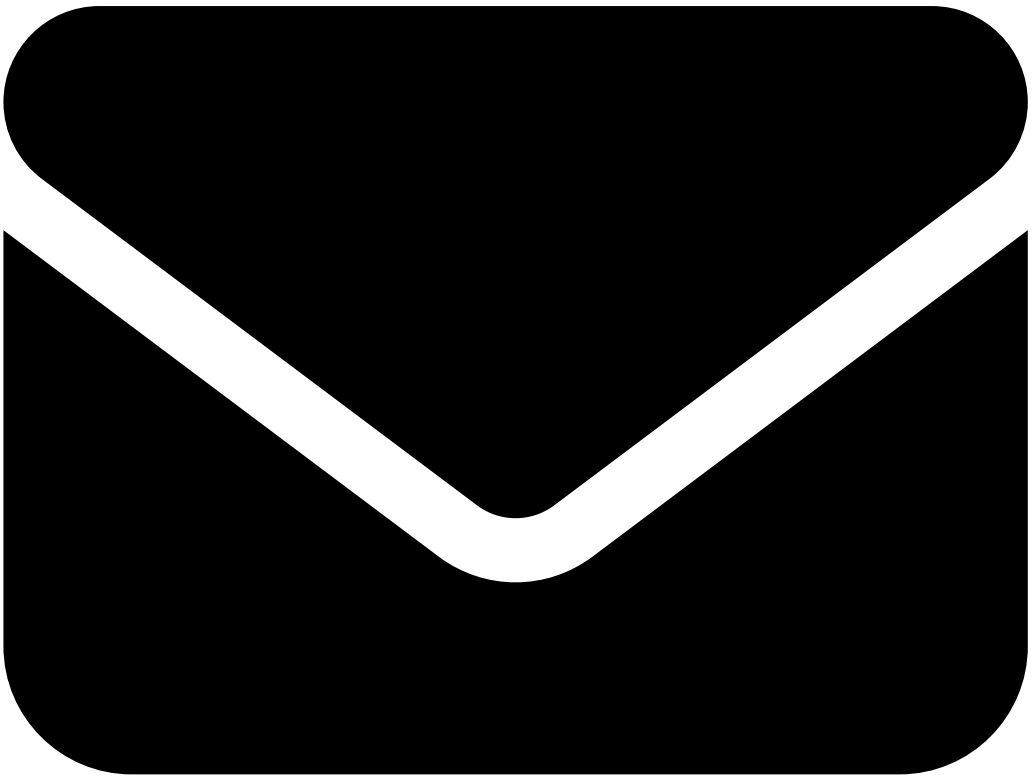




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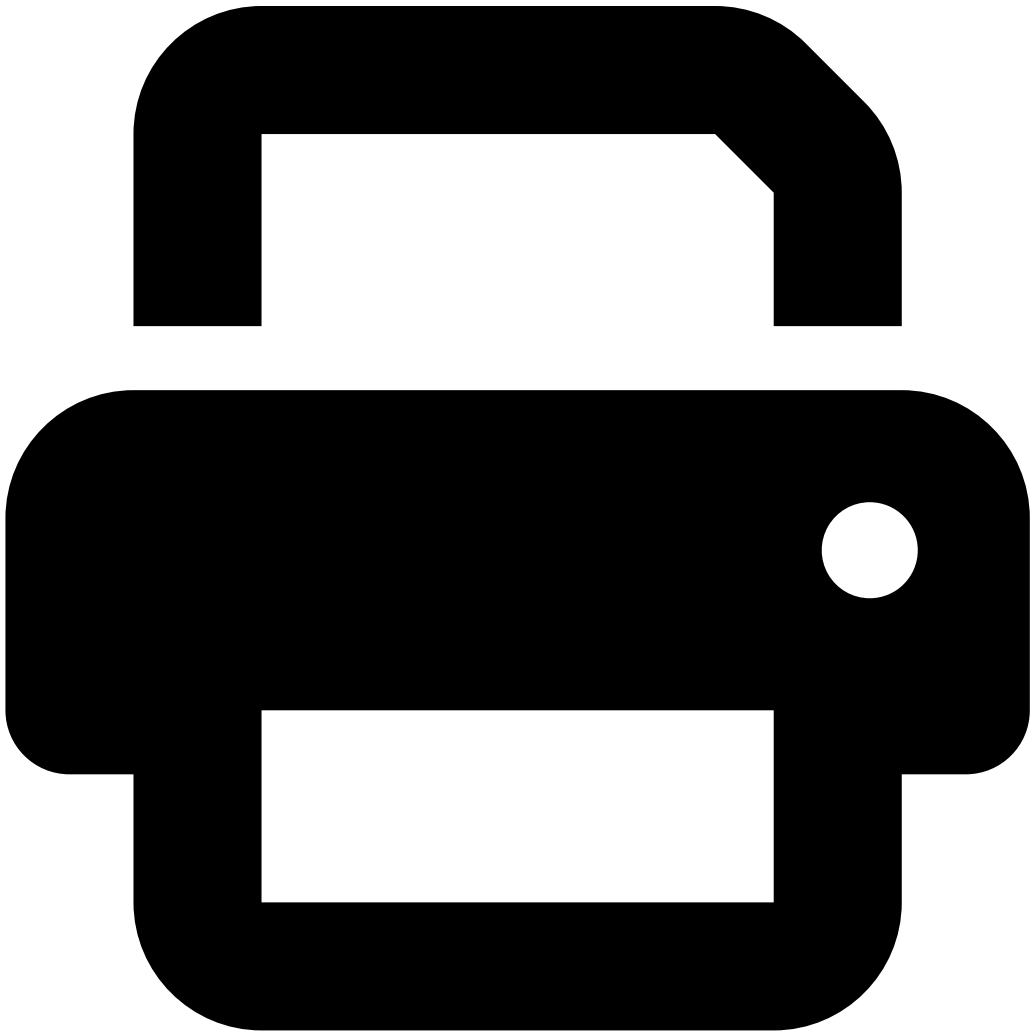

This Italian-style meatloaf is a comforting twist on my family’s classic meatball recipe . The seasoned meat mixture is spread out, layered with Italian ham, provolone cheese, and steamed spinach, then rolled into a beautiful log and roasted until juicy and golden. It’s perfect for Sunday dinner or any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

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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,