

DINNER

Stuffed Meatloaf

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
90 min	20 min	70 min	10	\$4.32	858 kcal



Stuffed Meatloaf might be just the main course you are searching for. One portion of this dish contains roughly 56g of protein, 51g of fat, and a total of 891 calories. This recipe serves 10. For \$4.32 per serving, this recipe covers 26% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 2/3 cup dried bread crumbs
- ☐ 2 carrots, peeled and finely chopped
- ☐ 14.8 ounce roasted peeled whole chestnuts, coarsely broken
- ☐ 2 large eggs
- ☐ 2 tablespoons chopped fresh rosemary leaves
- ☐ 3 garlic cloves, minced
- ☐ ¾ teaspoon ground black pepper
- ☐ 6 tablespoons (¾ stick) butter
- ☐ 3 celery stalks, finely chopped
- ☐ 1 pound day-old ciabatta bread, cut into ¾-inch cubes
- ☐ 2 large eggs, beaten to blend
- ☐ 3 garlic cloves, chopped
- ☐ 8 ounces ground beef
- ☐ 8 ounces ground pork

☐ 8 ounces ground veal

☐ 1 cup (or more) canned low-salt chicken broth

☐ 10 servings Meatloaf

☐ 2 large onions, finely chopped

☐ 2/3 cup freshly grated Parmesan

☐ 1/4 cup chopped fresh Italian parsley leaves

☐ 1 teaspoon salt

☐ 1/4 cup ketchup

☐ 1/2 cup marinara sauce

☐ 1 small onion, grated

☐ 8 ounces pancetta, cut into 1/4-inch dice

☐ 1 cup grated Parmesan

☐ 3/4 cup grated provolone

☐ 10 servings Salt and freshly ground black pepper

EQUIPMENT Bowl, Frying pan, Oven, Whisk, Loaf pan, Aluminum foil, Slotted spoon, Glass baking pan

Method

- 1 Watch how to make this recipe.
- 2 Preheat oven to 350 degrees F.
- 3 Butter a 15 by 10 by 2-inch glass baking dish. Melt 2 tablespoons of butter in a heavy large skillet over medium heat.
- 4 Add the pancetta and saute until crisp and golden, about 10 minutes. Using a slotted spoon, transfer the pancetta to a large bowl. Melt the remaining butter in the same skillet over medium-high heat.
- 5 Add the onions, carrots, celery, rosemary, and garlic.
- 6 Saute until the onions are very tender, about 12 minutes. Gently stir in the chestnuts and parsley.
- 7 Transfer the onion mixture to the large bowl with the pancetta.
- 8 Add the bread and Parmesan and toss to coat.
- 9 Add enough broth to the stuffing mixture to moisten. Season the stuffing, to taste, with salt and pepper.
- 10 Mix in the eggs.
- 11 Transfer the stuffing to the prepared dish. Cover with buttered foil, buttered side down, and bake until the stuffing is heated through, about 30 minutes. Uncover and continue baking until the top is crisp and golden, about 15 minutes longer.
- 12 Preheat the oven to 350 degrees F.

- 13 Whisk the first 7 ingredients in a large bowl to blend. Stir in the Parmesan and bread crumbs.
- 14 Mix in the beef, pork, and veal. Pack half of the meat mixture into a 9 by 5 by 3-inch loaf pan. Spoon the stuffing over the meat in the pan, leaving a 1-inch border around the edges. Top with the remaining meat mixture, enclosing the stuffing completely and pressing firmly. Spoon the marinara sauce over the meatloaf, then sprinkle with the provolone cheese.
- 15 Bake, uncovered, until the meat loaf is firm to the touch in the center and has pulled away from the sides of the pan, about 45 minutes.
- 16 Cut crosswise into slices and serve.

Nutrition per serving

858

KCAL

52 g

PROTEIN

50 g

FAT

54 g

CARBS

Saturated Fat	21.3 g · 133% of daily needs
Fibre	2.2 g · 9% of daily needs
Sugar	4.7 g · 5% of daily needs
Sodium	1,318 mg · 57% of daily needs
Cholesterol	236 mg · 79% of daily needs
Vitamin C	24.3 mg · 29% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/stuffed-meatloaf-148530