

SIDE DISH

Stuffed Rabbit: Coniglio Arrotolato

16 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
105 min	15 min	90 min	6	\$4.93	511 kcal

Stuffed Rabbit: Coniglio Arrotolato requires roughly 1 hour and 45 minutes from start to finish. This recipe makes 6 servings with 512 calories, 52g of protein, and 27g of fat each. For \$4.93 per serving, this recipe covers 18% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1 cup mixed chopped herbs, such as parsley, mint, basil, rosemary, and thyme
- ☐ 1/4 pound pancetta, cut into 1/4-inch cubes
- ☐ 1½ cups white wine
- ☐ 6 servings Extra-virgin olive oil
- ☐ 6 servings Salt and freshly ground black pepper
- ☐ 3 pound rabbit, cleaned and boned, left whole

EQUIPMENT Bowl, Frying pan, Paper towels, Oven, Kitchen twine

Method

- 1

Preheat the oven to 400 degrees F.
- 2

In a small frying pan, heat the pancetta over medium-high heat until most of the fat is rendered. Discard the fat and drain the pancetta on paper towels.
- 3

In a small bowl, combine the pancetta and herbs and mix well. Season the rabbit, inside and out, with salt and pepper, stuff the herb mixture into the cavity. Truss the legs with butcher's twine.
- 4

Drizzle the rabbit thoroughly with extra-virgin olive oil and place in a casserole.
- 5

Pour the wine over the rabbit and place in the oven. Cook for about 1 to 1 1/2 hours, or until the rabbit is golden brown and juicy. Make sure to baste the rabbit every 15 minutes to keep it from drying out.

6 Serve hot or at room temperature.

Nutrition per serving

511

KCAL

52 g

PROTEIN

27 g

FAT

2 g

CARBS

Saturated Fat

6 g · 38% of daily needs

Sugar

0.6 g · 1% of daily needs

Sodium

242 mg · 11% of daily needs

Cholesterol

196 mg · 65% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/stuffed-rabbit-coniglio-arrotolato-142911