

Giardiniera & Provolone Stuffed Meatloaf

Difficulty 3.5/4 Stars

Not For Weight Watchers



INGREDIENT LIST:

Meatloaf:

- 3 cloves garlic (minced)
- 1 medium white onion (small diced)
- 2 tbl oil (for sauteing)
- 2 tbl white wine (to deglaze)

- 1 1/2 lbs ground beef
- 2 eggs (lightly beaten)
- 1/4 cup freshly grated Pecorino Romano
- 1/2 cup bread crumbs
- 1/4 cup fresh chopped parsley
- 1/4 cup giardiniera oil
- 6 tbl half & half
- 1 cup giardiniera (strained, chopped)

- 2 tea onion powder
- 1 tea fine sea salt

Stuffing:

- 4 oz sharp provolone
- 1 cup giardiniera (strained)

Topping:

- 2 tbl fresh grated Pecorino Romano
- 2 tbl bread crumbs
- 2 tbl giardiniera oil

FOR THE MEATLOAF:

Start off by sauteing minced garlic & diced onion in 2 tbl of oil on low medium heat. Cook until onions are translucent. Use white wine to deglaze pan & take off of heat to cool.

In a medium to large mixing bowl add your ground beef & make a well in the middle. In the well add eggs, 1/4 cup grated Pecorino Romano, 1/2 cup bread crumbs, parsley, giardiniera oil, half & half, onion powder, & sea salt. Add your cooled garlic & onions.

Using a your clean hands (or a wooden spoon if you don't love a mess) mix all of the ingredients together, but don't overmix or you will have a tough meatloaf.

Place about 2/3 of your mix into a meatloaf pan, the kind with holes for the grease to drain off (I use a cheap bread loaf pan that I drilled holes in the corners). Make a long well in the middle of your meatloaf (lengthwise with the pan) making sure you build up the walls on all four sides.

In this long well, add your provolone & strained giardiniera (this is your stuffing).

Cover with your remaining meatloaf mix. Make sure you seal the sides or your filling will run out. Pat in the top sides to round the meatloaf so it's higher in the middle & lower on the sides.

Mix your toppings together & rub on the top of the meatloaf. Bake in a preheated oven (350 degrees) for 70-80 minutes. Serve warm.

NOTE

If you don't have a meatloaf pan, use a bread loaf pan. Just remove from the pan before serving to release some of the grease.

