

Beef and Olive Ragu with Pappardelle Pasta

When its cold outside, all we want is warm and comforting food - and this easy dish hits the spot perfectly. Dust off the slow cooker, add these easy ingredients, then set and forget for a few hours or overnight. Make ahead for a go to mid week dins - or double the recipe and freeze half for later. Serves 4

Ingredients

- 1kg of gravy or shin beef - trimmed and cut into 3cm chunks
- 2 each peeled large brown onions, carrots and celery sticks - roughly chopped
- 5 each peeled garlic cloves, anchovies and dried bay leaves
- 1 litre dark beef stock - or enough to cover the meat and vegetables
- 1 400g can tomatoes
- 1 tbs tomato paste
- 1 tbs sea salt and cracked black pepper or to taste
- 3tbs ITALIAN JOB
- 1 cup mixed green and black olives - pitted
- Baby spinach and fresh basil
- Pappardelle Pasta - cooked

Directions

1. Place the ingredients from the first seven points into a slow cooker then cook on low or medium for 6-8 hours or until the meat is falling apart.

2. Remove the meat and bay leaves, blend the vegetables and stock left behind with a stick blender until smooth. Test the seasoning, then add the ITALIAN JOB and the meat back into the sauce. The bay leaves have done their job and can be discarded.
3. Add the pitted olives and heat through on low for around 20-30 minutes for all the flavours to mingle and get to know each other. Pull the meat apart a little.
4. Just before serving add the baby spinach leaves and fresh basil and serve with pappardelle pasta and lots of parmesan cook for 1 minute.

Try This

- If gluten free pappardelle pasta can't be sourced slice fresh lasagne sheets into thick strips (or cook dried GF lasagne sheets and slice)
- Use beef cheeks instead of gravy beef
- Add a pinch of dried chilli flakes
- The flavours develop even more over time, so if time permits cook a couple of days ahead and follow the last point just before serving.



