



BRAISED BEEF PORTOBELLO RAVIOLI



A braised beef autumn stew made with carrots, celery, onions, garlic, red wine, and herbs, served over **Square Portobello Mushroom Ravioli**. Yield: 3 Servings

Ingredients:

12 Each	Square Portobello Mushroom Ravioli [#74697], Prepared According to Package Directions
3 Tbsp.	Vegetable Oil
1 lb.	Beef, Large Diced
¼ Cup	Yellow Onion, Diced
¼ Cup	Carrots, Diced
¼ Cup	Celery, Diced
1 Tbsp.	Garlic, Minced

1 Cup	Red Wine
1-14 Oz. Can	Tomatoes, Diced
¼ lb.	New Potatoes, Quartered
1 Tbsp.	Thyme, Chopped
1 Tbsp.	Rosemary, Chopped
1 Tbsp.	Parsley, Chopped
3 Cups	Beef Stock

Directions:

1. Preheat a large sauté pan over medium high heat and preheat the oven to 350°F.
2. Add vegetable oil and sear the beef until it has browned.
3. Remove beef from the pan and set aside.
4. Add the onion, carrot and celery and sauté until the onions are translucent.
5. Add garlic and cook for 1 minute.
6. Add the red wine and tomatoes and bring to a simmer.
7. Add the beef, potatoes and herbs and simmer for 5 minutes.
8. Add the beef stock stir to incorporate, cover and place in the oven for 1 hour.
9. Remove beef stew from the oven and set aside.
10. Place **Square Portobello Mushroom Ravioli** in a serving dish and top with the stew and serve immediately.

