



SHORT RIB FLORENTINE RAVIOLI



Boneless short ribs braised with carrots, celery, onions, garlic, thyme and red wine, served over **Jumbo Round Florentine Ravioli**, topped with parmesan cheese and garnished with chopped parsley. Yield: 2 Servings

Ingredients:

8 Each	Jumbo Round Florentine Ravioli [#77602], Prepared According to Package Directions	½ Cup	White Onion, Diced
2 Tbsp.	Vegetable Oil	4 tsp.	Garlic, Minced
½ lb.	Short Ribs, Boneless	1 Tbsp.	Thyme, Chopped
To Taste	Salt & Black Pepper	1 Cup	Red Wine
½ Cup	Carrots, Sliced	2 Cups	Beef Stock
½ Cup	Celery, Diced	2 tsp.	Parmesan Cheese, Shredded
		Garnish	Parsley, Chopped

Directions:

1. Preheat an oven to 350°F.
2. Heat the vegetable oil in a medium saucepot on medium-high heat.
3. Season the short ribs with salt and black pepper and sear them for about 5 minutes on each side, then remove them from the pan.
4. Add in the carrots, celery, white onion, garlic and thyme and sauté for 4-5 minutes, or until the onions are translucent.
5. Deglaze the pan with the red wine, then simmer until it has reduced by half.
6. Add in the beef stock, seared short ribs, salt and black pepper, cover the pan with foil and bake for 60-70 minutes, or until tender.
7. Place the **Jumbo Round Florentine Ravioli** onto a serving dish and top with the braised short ribs and vegetables.
8. Top with parmesan cheese and garnish with parsley.

