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RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 117



Tuscan Beef & Ravioli Stew

Cooks Note: This rustic Tuscan beef stew recipe, brimming with beef, sweet vegetable and tomato flavors, works wonderfully on chilly February evenings.

Bon Appétit  
-George

(photo by Marc-Henri)

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## Tuscan Beef & Ravioli Stew

### PREPARATION

- 1 - Heat oil in a 5-quart Dutch oven over medium-high heat. Cook onion, garlic, rosemary and carrot in oil 5 minutes until onions are softened.
- 2 - Stir in beef. Cook 6 to 8 minutes, stirring occasionally, until beef is lightly browned.
- 3 - Stir in tomatoes and wine. Heat to boiling; reduce heat to medium-low. Cover and cook 45 to 50 minutes, stirring occasionally, until beef is tender.
- 4 - Stir in frozen peas and ravioli. Increase heat to medium-high. Cook 8-10 minutes, stirring occasionally, until ravioli are tender.

### INGREDIENTS

- 1 tablespoon extra virgin olive oil
- 1 medium onion, coarsely chopped
- 2 teaspoons finely chopped garlic
- 2 teaspoons chopped fresh rosemary
- 1 medium carrot, cut into 2-inch strips
- 2 pounds beef boneless chuck, cut into 1-inch pieces
- 2 cans diced tomatoes
- 1/2 cup red wine
- 1+1/2 cups frozen peas
- 9 ounces cheese-filled ravioli

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