

Italian Style Scotch Beef Ragu

Serves

4

Prep Time

10 mins

Cooking Time

60 mins



Ingredients

- 450g Lean Diced Scotch Beef PGI, cut further into 1cm chunks
- 1 large onion, finely chopped
- 2 cloves garlic, peeled and minced
- 2 cloves garlic, peeled and minced
- 1 400g tin chopped tomatoes
- 1 low salt beef stock cube
- 60g tomato puree
- 2 tsp green pesto
- 10ml Worcestershire sauce
- 250ml boiling water
- 30ml Scottish rapeseed oil
- Sea salt and black pepper

Cooking Method

- 1 - In a large frying pan, or wok, sauté the diced beef and the onions in the oil till lightly browned
- 2 - Add the garlic, celery, tinned tomato, tomato puree, pesto, Worcestershire sauce.
- 3 - Add the boiling water to the pan and crumble over the stock cube
- 4 - Season with salt and black pepper
- 5 - Bring to the boil
- 6 - Stir well, cover and simmer for 60 minutes, stirring occasionally
- 7 - Serve with your favourite pasta and top with grated Parmesan cheese

Slow Cooker Method:

- 1 - Put the slow cooker onto high and add the tinned tomato, tomato puree, pesto, Worcestershire sauce
- 2 - Dissolve the stock cube in the boiling water and add to the slow cooker
- 3 - In a large frying pan, or wok, sauté the diced beef and the onions in the oil until lightly browned
- 4 - Add to the slow cooker
- 5 - Season with some salt and black pepper
- 6 - Cover and cook on high for 4 hours, or cook on low for 6 hours



Find all recipes at scotchkitchen.com