SHOPPING LIST

Slow-Braised Beef Ragu with Pappardelle

Serves 6

For the ragu

- [ ] 1 kg beef shin or chuck, cut into large chunks
- [ ] 2 tbsp olive oil
- [ ] 1 large onion, finely chopped
- [ ] 2 carrots, finely chopped
- [ ] 2 celery sticks, finely chopped
- [ ] 4 garlic cloves, crushed
- [ ] 2 tbsp tomato purée
- [ ] 200 ml red wine
- [ ] 2 x 400 g tins chopped tomatoes
- [ ] 500 ml beef stock
- [ ] 2 bay leaves
- [ ] 2 sprigs rosemary
- [ ] Salt and black pepper

To serve

- [ ] 500 g pappardelle
- [ ] Grated parmesan
- [ ] Chopped fresh parsley

Tick off what you already have at home.