



Hearty Tomato & Roasted Garlic Beef Stew



This recipe calls for:

RAGÚ® Kettle Cooked Roasted Garlic Pasta Sauce

Prep time

20 minutes

Cook time

40 minutes

Servings

4

Ingredients

- 2 tbs vegetable oil, divided
- 2-1/2 lbs boneless beef chuck, cut into 1-1/2-inch pieces
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 8 oz mushrooms, quartered
- 1 large onion, chopped
- 2 tbs Worcestershire sauce
- 3 large carrots, cut into 1-1/2-inch pieces
- 3 ribs celery, cut into 1-1/2-inch pieces
- 2 sprigs fresh thyme or ½ teaspoon dried thyme
- 1 jar (24 ounces) RAGÚ® Kettle Cooked Roasted Garlic Sauce

1 cup frozen peas

Instructions

1. Set electric pressure cooker to Sauté for 10 min. Add 1 tablespoon oil to insert; heat until shimmering. Meanwhile, season beef with salt & pepper. Working in batches, brown meat on all sides. Transfer to clean bowl.
2. Add remaining oil, mushrooms and onions to insert. Cook 2-3 min. or until slightly softened, stirring frequently. Stir in broth and Worcestershire; gently scrape any browned bits with wooden spoon. Return beef and any cooking juices to insert. Add carrots, celery, thyme and sauce. Stir well. Close and lock lid. Cook on High Pressure for 30 min.
3. Quick release any remaining pressure. Carefully remove lid. Stir in frozen peas.

TIP:

For a thicker stew, stir 1 tablespoon cornstarch combined with 1 tablespoon water into prepared stew. Cook on Sauté for 2 min. while stirring until slightly thickened.

To Prepare on the Stovetop:

Brown meat and vegetables in hot oil in large pot or Dutch oven on medium heat, working in batches if necessary. Stir in all remaining ingredients except peas. Cover with lid. Simmer on low heat 1-1/2 hours or until beef is tender, stirring occasionally. Stir in peas.