



## Roasted Garlic Short Rib Stuffed Ciabatta



This recipe calls for:

### Roasted Garlic

Prep time

**20 MINUTES**

Cook time

**55 MINUTES**

Servings

**4**

### Ingredients

- 1 tablespoon olive oil
- 3 pounds boneless beef short ribs, cut into 5x2 - inch strips
- 2-1/2 teaspoons each kosher salt and ground black pepper, divided
- 2 ribs ribs celery, finely chopped
- 1 carrot, finely chopped
- 1 large onion, thinly sliced
- 1 jar (24 ounce) RAGÚ Simply™ Roasted Garlic Pasta Sauce
- 1 loaf (16 ounce) ciabatta bread, split in half horizontally, toasted
- 1/2 cup pickled cherry pepper slices, drained
- 8 slices provolone cheese
- 1 cup lightly packed fresh basil leaves

## Instructions

1. Set 6 qt. Instant Pot® to Sauté for 20 min. Add oil to inner pot; heat until shimmering. Season beef on all sides with 1-1/2 tsp. each salt and pepper. Working in batches, cook beef 3-4 min., browning on both sides. Transfer meat to clean plate.
2. Add remaining salt & pepper, onions, celery, carrots and sauce to inner pot; stir. Nestle beef and any juices in sauce mixture. Secure lid. Pressure Cook on High for 45 min.
3. Press Cancel and quick release any remaining pressure. Carefully open lid once all pressure is released. Remove meat from sauce to cutting board; shred into large chunks with two forks. Fill bread with meat, sauce mixture, peppers, cheese and basil. Cut into 8 pieces and serve warm.

**Tips:** For easy cutting, secure loaf with toothpicks before slicing. Substitute any crusty bread loaf or 8 individual rolls for the ciabatta loaf. Cool leftover beef mixture and store tightly covered in the refrigerator up to 3 days or freeze for up to 1 month. Substitute your favorite variety of **RAGÚ®**

**Pasta Sauce** for this recipe. INSTANT POT® and associated logos are owned by Instant Brands Inc. and are used under license.