



## Slow Cooker Beef with Rigatoni



This recipe calls for:

### **Traditional Sauce**

### **Tomato, Garlic & Onion Sauce**

### **Traditional Pasta Sauce**

Prep time

**20 minutes**

Cook time

**8 hours**

Servings

**4**

### **Ingredients**

2 medium carrots, chopped

2 stalks celery, chopped

1 large onion, chopped

6 cloves garlic, minced

2-1/2 pounds boneless beef chuck roast, trimmed of excess fat and silverskin, cut into 4 large pieces

1-1/2 tsp kosher salt

1/2 tsp ground black pepper

1 jar RAGÚ® Old World Style® Traditional Sauce  
1 cup low-sodium beef broth  
2 Tbsp flour  
1 pound rigatoni pasta, cooked  
2 Tbsp chopped fresh Italian parsley

## **Instructions**

1. Add vegetables to slow cooker insert. Season beef on all sides with salt and pepper; place on top of vegetables. Combine sauce and broth; pour over meat. Cover with lid.  
2. Cook on LOW 8 hours (or on HIGH 4 hours) or until meat is fork-tender. During last 15 min. of cooking, remove meat from sauce. Skim sauce of excess fat; whisk in flour. Carefully cut meat or coarsely shred in large chunks and return to sauce to continue cooking. Gently toss meat mixture with hot cooked pasta and parsley.

Tip: Substitute a dry red wine like Chianti or cabernet for the broth.