

## Easy as Pie - Red Wine Beef Ragu

### FOR PASTA

1 egg  
1 tsp salt  
2 cups all-purpose flour  
2 tablespoons water

### FOR RAGU

1 can crushed tomatoes  
1/2 c. red wine  
1/2 tsp salt  
1/2 tsp pepper  
1 can whole peeled tomatoes  
4 clove garlic  
2 medium carrots  
1 large onion  
2 spring fresh rosemary  
1 1/2 lb. lean beef stew meat  
1/2 c. chopped fresh flat-leaf parsley  
Contadina Pure Olive Oil



### DIRECTIONS

1. In a slow cooker, whisk together the crushed tomatoes, red wine, salt, & pepper. Add the tomatoes, breaking them up with your whisk. Add in the garlic, carrots, onion, and rosemary.
2. Add beef and cook until fork tender.
3. Combine flour & salt on a smooth clean surface. Make a well, add egg, and knead dough for about 3 to 4 minutes. Use knife to cut into strips of desired width.
4. Boil water with cooking oil in a pot, cook pasta until al dente, then drain.
5. Using a fork, break the meat into smaller pieces and fold in the parsley. Serve the beef ragu over the pasta & drizzle with olive oil & sprinkle with parmesan.