



Conchiglioni with Beef Short Rib Ragu

Cooking Time: 4-5 hours | Servings: 6-8 people

INGREDIENTS:

Short Rib Ragu:

- 500 grams conchiglioni (large pasta shells)
- 1.5 kilograms beef short ribs
- 2 tbsp olive oil
- 2 carrots, diced
- 1 cup diced celery
- 1 large brown onion, finely chopped
- 2 bay leaves
- 4-5 garlic cloves , crushed
- 2 tbsp tomato paste
- 2 cups red Shiraz wine
- 2 cups beef stock
- 400 grams tinned cherry tomatoes
- 1/3 cup thyme leaves
- 1/2 cup roughly chopped fresh parsley
- Salt & cracked black pepper

Breadcrumb:

- 1 cup panko breadcrumbs
- 1/4 cup grated provolone
- 1 teaspoon onion flakes
- 1 teaspoon garlic powder
- Zest of 1 lemon
- Small handful of thyme leaves
- 2 tablespoon olive oil

METHOD:

1. Preheat oven at 160C
2. Heat oil in a large cast iron pot over high heat. Brown half the beef short ribs sprinkling salt and pepper over them for 5 - 7 min. Remove and repeat with remaining ribs, then remove.
3. Turn heat down to medium. Add onion, celery, carrot, and bay leaves into the same pot and cook for 5 minutes until softened.
4. Add garlic and stir for a minute or until fragrant.
5. Add tomato paste and cook for 1 minute.
6. Add wine, stock, tinned tomatoes, thyme, and parsley.
7. Return short ribs into pot with liquid, arranging them so they are submerged.
8. Place lid on the pot and transfer to oven for 3 hours, or until the meat is buttery soft.
9. Remove bones off beef short ribs and shred meat and place back in the sauce. Boil a pot of water and salt.
10. Boil conchiglioni as per packet time instruction and drain. Toss pasta through shredded meat and transfer into an oven baked tray.
11. Turn oven and grill on at 200C
12. For the breadcrumbs: In a medium bowl, combine all ingredients and toss well. Sprinkle over pasta and bake uncovered in the oven on the middle rack for 10-15minutes or until breadcrumbs golden.
13. Allow to cool slightly before serving.

TIPS/SUBSTITUTIONS:

- *Other cuts of beef that can be used are; gravy, chuck or blade.*
- *If you do not want to make this as a bake you can simply use any pasta of choice and toss through.*