

Braised beef ribs with tomato



Time: 180 min.

Difficulty: Medium

Ingredients (2 people)

- Chopped Tomatoes 26.6oz 10.5 oz
- **Ingredients**
 - Beef ribs 600 gr
 - Broth 400 ml
 - Garlic 1 clove
 - Laurel to taste
 - Onion 1
 - Pepper to taste
 - Red wine 20 ml
 - Salt to taste
 - Thyme to taste

For this recipe we used:



Preparation

1. Marinate the meat in the extra virgin olive oil, salt and pepper, leave to rest.
2. In the mean time, peel and finely chop the onion, cut a garlic clove in half.
3. Gently cook the onion and garlic clove in some hot oil and then sear the meat on both sides.
4. Continue to cook, add part of the broth, followed by some red wine, simmer and reduce.
5. Add the aromatic herbs, complete with the remaining broth and ***Pomi chopped tomatoes***.
6. Cover the baking tray with tin foil then bake for 170° for 2 and a half hours.
7. Once cooked, arrange the ribs on a dish, on the bone, then cover with sauce.