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**Spezzatino al Pomodoro**

***Beef and Tomato Stew***

**Ingredients:**

* 1 Tbsp olive oil (if searing the meat first)
* 2 lb. cubed stew beef
* 1 (15 oz) can stewed tomatoes
* 1 (6 oz) can tomato paste
* 2 cups beef broth
* 1 Tbsp Worcestershire sauce
* 1 medium onion, chopped
* 3 large carrots, sliced
* 3 ribs celery, chopped
* 1 cup fresh or frozen peas
* 1 lb. baby potatoes
* 1 tsp. salt
* ½ tsp. pepper
* 2 tsp. garlic powder
* 1 Tbsp fresh thyme (or 1 tsp dried)
* 2 tsp fresh rosemary (or ½ tsp dried)
* 1 bay leaf

**Preparation:**

1. To make in your instant pot: Drizzle olive oil in the bowl of your instant pot and turn on the sauté function. Wait until it's nice and heated then add meat, browning on all sides. Add the rest of your ingredients, seal the instant pot and select the meat/stew setting (about 35 minutes). Once cooking is complete, let the instant pot sit for about 12 minutes then release the steam by placing the valve to the venting position.
2. To make in your slow cooker: Add cubed beef (except the oil) along with the rest of ingredients, cover and cook on low for 7 to 8 hours.
3. To make on your stove top: In a large pot on medium high heat, drizzle oil and sear meat on all sides. Add the rest of the ingredients and bring to a boil, then cover and simmer for about 2 to 3 hours, until meat is tender. Serve and enjoy!
4. Slowly start adding grated pecorino cheese while stirring the pasta for the cheese not to create lumps. Keep stirring until the water thickens up and turns into a cheesy sauce. If you feel the pasta sauce is too thick or about to dry up, add more cooking water from the pot as much as to keep it fluid and saucy.
5. Place the pasta on the plate and add more pepper and pecorino cheese on top.

***Keep Cooking and Enjoying Traditional Roman Food.***

***Buon Appetito!***