



## Beef Marinara & Tortellini Stew



### Ingredients - Serves 6

- 2 1/2 pounds Certified Angus Beef<sup>®</sup> stew meat, cut into 1/2 inch pieces
- 2 teaspoons kosher salt
- 1 teaspoon freshly cracked black pepper
- 2 teaspoons vegetable oil
- 1 medium onion, chopped
- 24 ounces (3-cups) beef broth
- 1 (20-ounce) jar marinara sauce
- 2 cups fresh green beans, cleaned and cut into 1-inch pieces
- 1 medium zucchini, cut into 1/2-inch cubes
- 1 (9-ounce) container fresh cheese tortellini

### Preparation

- ▶ Season beef stew meat with salt and pepper. Add oil to 4-8qt heavy pan or Dutch oven, brown beef and onions in oil, about 5-10 minutes, or until onions are lightly browned.
- ▶ Stir in broth and marinara. Bring to a boil, reduce heat and simmer for 1 hour. Stir in beans and zucchini; simmer five minutes.
- ▶ Stir in tortellini; simmer an additional 8-10 minutes or until pasta is tender. Add additional salt and pepper to taste.

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