

Red Wine Braised Beef

Tender beef slow-cooked in a rich red wine sauce, creating a flavorful and comforting main dish.



Main Dish

180 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- 1/2 lb beef chuck, 1 cup red wine, 1 onion, 2 garlic cloves, 1 carrot, 1 celery stalk, 1 cup beef broth, salt, pepper, olive oil

Steps

1

Season beef with salt and pepper. 2. Sear beef in olive oil until browned. 3. Add chopped onion, garlic, carrot, and celery. 4. Pour in red wine and beef broth. 5. Cover and simmer for 2-3 hours. 6. Serve hot.