

# Parsnip, leek & beef ragu with pappardelle

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Preparation 25 mins | Cooking 2 hours | Serves 4-6

*If preferred, cook this ragu for 5 hours in a slow-cooker.*

2 tbs olive oil  
2 tbs plain flour  
700g beef chuck steak, trimmed and cut into 1cm cubes  
1 leek, trimmed, quartered lengthways and thinly sliced  
400g medium parsnips, peeled, cored and cut into 1cm dice  
1 celery stick, finely chopped  
3 garlic cloves, crushed  
½ cup dry white wine  
800g can chopped tomatoes  
4 sprigs thyme  
400g dried pappardelle pasta  
Grated parmesan and chopped parsley, to serve

**STEP 1** Heat 1 tbs oil in a large heavy-based casserole dish or frying pan over medium-high heat. Place flour onto a plate and season with salt and pepper. Lightly coat beef with flour and cook, in batches, until evenly browned. Transfer to a plate.

**STEP 2** Heat remaining 1 tbs oil in the pan over medium heat. Add leek and cook, stirring for 4-5 minutes until tender. Add parsnips, celery and garlic and cook, stirring often, for 3-4 minutes until heated through. Stir in wine and cook for 1 minute. Stir in beef, tomatoes and thyme, cover and bring to the boil. Reduce heat and simmer, covered and stirring occasionally, for 1½ hours or until beef is very tender. Season to taste. Sprinkle with parsley, just before serving.

**STEP 3** Shortly before the ragu is cooked, cook pasta following packet directions. Drain. Serve with the ragu and grated parmesan.