

RECIPE | TOMATOES

# WEEKNIGHT OSSO BUCO



15 min  
PREP.



4



easy

1 hr 45 min

1 hr 30 min  
COOKING



## INGREDIENTS

**2 lb.** Pure Flavor® Organic Roma Tomatoes, chopped  
**4 medium** beef shanks  
**2** celery stocks, chopped  
**1** yellow onion, chopped  
**1 large** carrot, peeled and chopped  
**1 can** cannellini beans, drained & rinsed

**½ cup** water  
**2 tbsp** fresh thyme leaves  
**2 tbsp** flour  
**1 tbsp** olive oil  
Salt and pepper to taste



## DIRECTIONS

- 1 Coat beef lightly with flour.
- 2 Heat oil in a large saucepan over medium-high heat. Add beef and cook for 2 minutes each side.
- 3 Add carrots, onions, celery, tomatoes, and water to the pan. Cover and bring to boil, then reduce heat to low and simmer until tender.
- 4 Add thyme and beans. Season with salt and pepper. Cook for 5 minutes and serve.

Pro Tip: Serve over polenta.

[PURE-FLAVOR.COM](http://PURE-FLAVOR.COM)

