

A classic restaurant favorite can be mastered at home! This recipe features fork-tender Short Ribs braised in a flavorful red wine sauce. Serve with polenta or pasta for a hearty meal.

[illegible]

3.00  
Hours



6  
Servings



42 Cal



36g  
Protein

[illegible]

[illegible]



[illegible]

[illegible]



[illegible]





1/2 teaspoon black pepper

1/2 teaspoon black pepper

1/2 teaspoon black pepper

1 medium onion, chopped

[illegible]

[illegible]

1 can (28 ounces) crushed tomatoes with Italian seasonings



[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1 cup dry red wine

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Cooked soft polenta or pasta (optional)

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## COOKING

1. Heat oil in large stockpot over medium heat until hot. Place beef short ribs in stockpot; brown evenly. Remove from stockpot. Season with 1/2 teaspoon each salt and pepper.
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536. Serve short ribs with sauce and polenta or pasta, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	<div>GLUTEN FREE</div>	<div>ALL NATURAL</div>
6		2g	99mg		13g	36g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com