

# Spezzatino



This traditional Italian stew is filled with hearty vegetables and tender beef, a perfect 'set and forget' family recipe.

*Recipe supplied by Leggo's.*

## **Ingredients**

- 1kg beef chuck, cut into 3cm dice
- 410g can Leggo's Crushed Tomatoes
- ½ cup beef stock
- 2 carrots, cut into chunks
- 2 cloves garlic, crushed
- 2 bay leaves
- 1 onion, chopped
- 140g tub Leggo's Tomato Paste
- 1 tablespoon chopped fresh rosemary
- 3 potatoes, cut into chunks
- 1 cup frozen Birds Eye Garden Peas

Crusty bread and steamed greens, for serving

### **Method:**

1. Combine beef, Leggo's Crushed Tomatoes can, stock, carrots, garlic, bay leaves, onion, Leggo's Tomato Paste and rosemary in a slow cooker. Cover and cook on low for 5 hours. Stir in potatoes and continue to cook for a further hour.
2. Add frozen Birds Eye Peas and stir to combine. Turn slow cooker off and allow peas to cook for 15 minutes.
3. Serve with crusty bread and steamed greens on the side.