

Rosto

Ingredients

- 1 lb beef, cubed or sliced
- salt & pepper to taste
- 2 Tbsp olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 carrots, thinly sliced
- 1 15-oz can tomato sauce
- 1/2 cup beef broth
- 1/2 cup white wine
- 1 Tbsp tomato paste
- 8 oz penne pasta

Directions

Season beef with salt and pepper.

Heat oil in a saute pan over medium heat and add beef, brown on all sides and cook over medium-low heat until cooked through. Remove from the pan using a slotted spoon and set aside.

Turn heat back to medium and add chopped onion. Saute until soft. Add the garlic and carrots and saute for a couple of minutes. Add the tomato sauce, beef broth, white wine and tomato paste, stir well and cook over medium-low heat for ten minutes. Add the reserved beef and continue cooking until the carrots are cooked through.

Meanwhile cook the pasta until it's very al-dente. Drain and add to the pan with the sauce, mixing well, and continue cooking for 3 minutes.

<http://www.marga.org/food/int/gibraltar/rosto.html>