

Sicilian-Style Beef Stew

Ingredients

- 3 pounds beef chuck, fat trimmed, cut into 1 ½-inch pieces
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 6 shallots, thinly sliced (2 cups)
- ¾ cup red wine
- 1 can (28 ounces) whole peeled tomatoes, crushed
- 1 bulb fennel (12 ounces), cut into ½-inch wedges
- ½ teaspoon dried rosemary
- 3 strips orange zest (each 1 inch by 3 inches), plus orange wedges for serving
- 1 cup pitted green olives, such as Castelvetrano (7 ounces)
- Mashed potatoes, for serving



Directions

Season beef with salt and pepper. Heat a large skillet over medium-high. Add 1 tablespoon oil and half of beef, in a single layer; cook, turning a few times, until browned all over, 5 to 7 minutes. Transfer to a plate. Repeat with remaining oil and beef.

Add shallots and wine to skillet; cook, scraping up browned bits, until wine has almost evaporated, about 3 minutes.

Crush the tomatoes with your hands and add them with their juices, along with the fennel, rosemary, and zest.

Cover and cook on low for 90 minutes, then add the olive and continue to cook until the meat is fork-tender, about another 90 minutes.

Serve, with mashed potatoes (or pasta or polents), orange wedges, and more pepper.