

G'hacktes mit Hörnli: Swiss Beef Stew with Macaroni

INGREDIENTS

- 2** medium onions, diced
- 3 TBSP** olive oil
- ½ C** diced carrot
- ½ C** diced celery
- 4** cloves chopped garlic
- 1 LB** ground beef, 10-15% fat
- 2 TBSP** tomato paste
- ½ TSP** smoked paprika
- 2** sprigs of rosemary needles, removed from stems and chopped
- 10** sprigs fresh thyme, leaves removed from stems
- 1 C** red wine
- 1 C** chicken or beef broth
- ¼ C** chopped parsley
- grated Gruyère, applesauce, buttered elbow noodles to serve

DIRECTIONS

- 1** Heat the oil in a Dutch oven and cook the onions with a pinch of salt over low heat, stirring often, until they are soft and golden brown, about 15 minutes. Once browned, add the carrot, celery, and garlic and cook for another two minutes.
- 2** Push the aromatics to one side of the pan and turn the heat up to high before adding the beef, letting it sear as much as possible on that one side. Season the other side with salt and pepper. After a few minutes, stir everything together, breaking up the beef, then add the tomato paste, paprika, and herbs.
- 3** Turn the heat down to medium, add the cup of wine, and stir to deglaze the bottom of the pan. Bring it to a boil and let the wine reduce by half before adding the broth. Reduce the heat to low and cover the pot to simmer for 20 minutes, stirring once or twice.
- 4** Turn off the heat and stir in the parsley just before serving. Generously heap the g'hacktes over the pasta and garnish with Gruyère at the table.