

Slow-Cooked Tomato Braised Beef with Crusty Bread - A Comfort Food Classic

Slow-Cooked Tomato Braised Beef: A Rustic Dinner You'll Crave



TIME
6 min

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INGREDIENTS

- 2 pounds beef chuck roast, cut into large chunks
- 2 tablespoons olive oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 2 cups crushed tomatoes
- 1/4 cup red wine (optional)
- 1 tablespoon tomato paste
- 2 teaspoons dried oregano
- 1 teaspoon dried thyme
- Salt and pepper, to taste
- 1 loaf rustic bread, sliced for serving

DIRECTIONS

- 1. Sear the : Beef:** In a large pot, heat olive oil over medium-high. Add beef and brown on all sides (5-6 minutes). Remove and set aside.
- 2. SautØ Aromatics:** In the same pot, sautØ onions and garlic for 3-4 minutes until soft.
- 3. Build the : Base:** Stir in tomato paste, oregano, thyme, salt, and pepper. Cook 1-2 minutes until fragrant.
- 4. Add : Liquids:** Pour in crushed tomatoes and red wine (if using), stirring to deglaze the pot.
- 5. Braise:** Return beef to the pot. Cover and simmer on low heat for 2-3 hours, until beef is tender and sauce is thickened.
- 6. Serve:** Spoon hot braised beef into bowls. Serve with warm slices of rustic bread on the side.

SWAPS & NOTES

& Swaps Beef Cut: Chuck roast is perfect for slow cooking due to its marbling.

You can also use brisket or short ribs.

Red Wine: Adds depth to the sauce, but you can skip it or replace it with beef broth.

Tomato Base: Use fire-roasted crushed tomatoes for a smoky edge.

TIPS FOR SUCCESS

Low and Slow Wins: Don't rush the simmering time-this is what makes the beef tender and the sauce rich.

Deglaze with Wine or Broth: Scrape up those browned bits from the pot for maximum flavor.

Make Ahead: This dish tastes even better the next day-perfect for meal prep or make-ahead dinners.

