

Beef Giouvetsi

Greek Beef Orzo Pasta

Ingredients

Beef

900 g beef chuck or stew meat cut into cubes

2 tbsp olive oil

1 large onion finely chopped

3 garlic cloves minced

Sauce

1 can crushed tomatoes

2 tbsp tomato paste

1 cup beef broth

1 cinnamon stick

2 bay leaves

1 tsp ground allspice

Salt and pepper to taste

1 tsp sugar optional, to balance acidity

Pasta

1 1/2 cups orzo pasta (risoni)

2 cups hot water or beef broth

Method

Sear the Beef:

Heat olive oil in a large Dutch oven or heavy pot over medium-high heat.

Season the beef with salt and pepper, then sear in batches until browned on all sides.

Remove the beef and set aside.

Prepare the Sauce:

In the same pot, sauté the onion until softened, about 3-4 minutes.

Add the garlic and cook for another minute until fragrant.

Stir in the tomato paste and cook for 1-2 minutes to deepen the flavor.

Add the crushed tomatoes, beef broth, cinnamon stick, bay leaves, allspice, and sugar (if using).

Mix well.

Simmer the Beef:

Return the seared beef to the pot and bring the mixture to a gentle simmer.

Cover and cook on low heat for 1.5 to 2 hours, or until the beef is tender and the sauce is rich

Add the Orzo:

Preheat your oven to 375°F (190°C).

Add the orzo to the pot, mixing it into the sauce.

If needed, add hot water or additional broth to ensure the orzo cooks evenly.

Transfer the pot to the oven (or continue cooking on the stovetop) and bake for 20-25 minutes, stirring occasionally, until the orzo is tender.

Serve:

Remove the cinnamon stick and bay leaves.

Sprinkle with grated Kefalotyri cheese and garnish with fresh parsley. Serve hot!