



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

- 1 lb. Steak House Angus Round Cubes Stewing Beef.....lb. \$2.99
- 1 (15.5 oz) can Weis From the Field Great Northern Beans89¢
- 1 (14.5 oz) can Weis Quality From the Field Diced Tomatoes..... 4/\$3.00
- 2 (6 oz) packages Weis From the Field Baby Spinach.....\$2.99
- 1 (6 oz) package Weis Quality Fancy Shredded Parmesan.....2/\$4.00

PRICES EFFECTIVE 3-19-09 through 3-25-09

Beef and Spinach Ragout

- 1 lb. Steak House Angus Round Cubes Stewing Beef
- 1 Tbsp. Weis Quality 100% Pure Olive Oil
- 1 (15 oz) can Weis From the Field Great Northern Beans, drained and rinsed
- 1 (15 oz) can Weis From the Field Diced Tomatoes, undrained
- 2 (6 oz) package Weis From the Field Baby Spinach
- 1/2 tsp. dried oregano
- 1/2 tsp. dried basil
- 1/2 tsp. garlic powder
- 2 Tbsp. Weis Quality Fancy Shredded Parmesan, garnish
- Salt and pepper to taste

Heat oil in large stockpot over medium heat; add beef and cook until browned. Transfer beef from stockpot to plate and discard drippings from the pot. Return beef to the stockpot with the white beans and tomatoes and bring to a boil. Reduce heat to low; cover tightly and simmer for 1 hour. Stir in baby spinach and return to a boil. Reduce heat to low and continue simmering, covered for 30-45 minutes, or until beef is fork tender.

Season with salt and pepper to taste. Sprinkle with shredded parmesan cheese.

Serve with a tossed green salad and warm crusty bread.

