



RECIPES THAT DELIVER

BEEF GIOUVETSI

TENDER BEEF • ORZO PASTA • RICH TOMATO SAUCE

A classic Greek comfort dish. Tender chunks of beef slowly braised in a rich tomato sauce with aromatic herbs, then baked with orzo (Giouvetsi) and topped with melted cheese.

Greek Comfort Done Right!



SERVINGS
6-8



PREP TIME
30 MIN



COOK TIME
2 HR 30 MIN



OVEN TEMP
350°F (175°C)



SKILL LEVEL
EASY-MEDIUM

INGREDIENTS

BEEF & SAUCE

Beef chuck, cut into 2.5 cm cubes	1 kg
Olive oil	2 tbsp
Onion, chopped	1 large (200 g)
Garlic, minced	4 cloves
Carrot, diced	1 large (150 g)
Celery, diced	1 stalk (100 g)
Red wine (optional)	125 ml (½ cup)
Crushed tomatoes	796 ml (1 can)
Tomato paste	2 tbsp (30 g)
Beef stock	500 ml (2 cups)
Bay leaves	2
Dried oregano	1 tsp
Dried thyme	1 tsp
Cinnamon	¼ tsp
Salt	1 tsp (or to taste)
Black pepper	½ tsp (or to taste)

PASTA & TOPPING

Orzo pasta (kritharaki)	300 g (2 cups)
Grated Kefalotyri or Parmesan	150 g (1½ cups)

CHEF'S TIPS



- Use beef chuck for the most tender and flavourful result.
- Let the beef simmer slowly – low and slow is key.
- Kefalotyri is traditional, but Parmesan works great.
- For extra richness, add a cinnamon stick instead of ground cinnamon.
- Let the giouvetsi rest 10 minutes before serving.
- Pairs perfectly with a Greek salad and crusty bread.

STEP-BY-STEP



Season beef with salt and pepper. In a large Dutch oven, heat olive oil over medium-high heat. Brown the beef in batches and set aside.



In the same pot, add onions, carrots and celery. Cook for 5-7 minutes until softened. Add garlic and cook for 1 minute.



Add the tomato paste and cook for 1 minute. Deglaze with red wine (if using). Stir in crushed tomatoes, beef stock, bay leaves, oregano, thyme, cinnamon, salt and pepper. Return the beef to the pot.



Bring to a boil, then reduce heat to low. Cover and simmer for 1½ to 2 hours, until the beef is tender.



Stir in the orzo pasta. If needed, add a little more hot stock or water. Mix well.



Transfer to a baking dish. Sprinkle generously with Kefalotyri or Parmesan cheese.



Bake at 350°F (175°C) for 25-30 minutes, or until the pasta is tender and the top is golden and bubbly. Let rest for 10 minutes before serving.

SERVING SUGGESTION



Serve with a fresh Greek salad, crusty bread and a glass of red wine. A true taste of Greece!

Good Food Brings People Together"



REAL
INGREDIENTS



AUTHENTIC
FLAVOURS



HOMEMADE
GOODNESS

COOK • CREATE • ENJOY

