

Eat Happy Kitchen
Anna Vocino

PUTTANESCA BRISKET POT ROAST

(Serves 6-8)

INGREDIENTS:

- 1 (3-4 pound) brisket
- Salt and pepper
- 2 tablespoons olive oil
- 1 onion, sliced
- 3 celery stalks, chopped
- 2 large carrots
- 1/2 cup beef broth
- 1 jar **Eat Happy Kitchen Puttanesca Sauce** (or make your own or use any jar of no sugar added tomato sauce)

INSTRUCTIONS:

Preheat the oven to 275 degrees.

Season the brisket on all sides well with salt and pepper, set aside.

In a large Dutch oven or Le Creuset pot, heat the olive oil to medium high heat, until it's shimmering. Cook the onion slices and chopped celery until soft and seared, tossing often, about 4-5 minutes. Season with salt and pepper.

Push the veggies to the side of the pot and add the brisket to sear on all sides, about 2-3 minutes per side until slightly browned. Place the carrots on either side of the brisket, then pour the beef broth and jar of puttanesca sauce over the brisket.

Cover and transfer the pot into the oven on the bottom rack and cook 4-5 hours, or until the brisket is fork tender. Remove the brisket and cut it into slices or bite sized pieces, or shred it using culinary claws. Place cut pieces back into the pot to toss with the sauce and serve immediately.

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