

POULTRY



Garlic-Peppercorn Beef Roast with Roasted Carrots and Mashed Potatoes *and* **Shredded Beef Ragout over Pappardelle Pasta**

Produce

Carrots, whole, 1 pound
Garlic cloves, 7
Lemon, ½
Onion, red, ½
Parsley, 8 stems
Potatoes, red or Yukon Gold, 1 pound

Meat

Beef, chuck or shoulder roast, 4 pounds

Dairy

Butter, salted, 2.5 ounces (5 tablespoons)
Milk or heavy cream, 2 fluid ounces (¼ cup)
Parmesan cheese, shaved, 1 ounce (¼ cup)
Sour cream, 6.3 ounces (¾ cup)

Pantry

Olive oil, extra-virgin, 3 fluid ounces (¼ cup,
plus 2 tablespoons)
Pappardelle pasta, dried, 10 ounces
Prepared horseradish, 2 tablespoons
Red wine, 2 fluid ounces (¼ cup) *may
substitute 2 tablespoons balsamic vinegar
Tomatoes, crushed, 1 (28-ounce) can
Vinegar, balsamic, 2 tablespoons

Seasonings

Black peppercorns, coarsely cracked,
2 teaspoons
Italian seasoning, 1 tablespoon