

# The Ultimate Comfort Food: Osso Buco

## This is ChefD's Favourite Recipe!

ChefD's Osso Buco is a classic dish that will definitely keep you warm on a cold winter night. Its mouthwatering taste profile combines the flavours of fresh cherry tomatoes, garlic, onions, white wine and [Nutrafarms grass-fed beef shanks](#). It's no surprise that this is literally ChefD's favourite dish!

But it's not just the beef shanks that make this recipe a standout. The combination of fresh cherry tomatoes, garlic, onions, and white wine add layers of flavour to the dish, resulting in a rich and savoury taste profile that's sure to satisfy your cravings. Each ingredient is carefully selected and prepared to ensure that every bite is a burst of deliciousness.

## Ingredients for Osso Buco:

- 2 Nutrafarms beef shanks
- 1 red onion
- 3 cloves garlic
- salt & pepper
- A handful of grape tomatoes
- 2 cups of white wine

## Prep & Directions for Osso Buco:

- Preheat oven to 225 °F .
- Heat a pan over medium-high heat and place the beef shanks in the pan.
- Add the chopped red onion and diced garlic to the pan.

- Season the beef shanks with salt and pepper.
- Turn the shanks over in the pan to sear all sides.
- Add a handful of grape tomatoes to the pan.
- Pour in 2 cups of white wine. Remove the pan from the heat and transfer it to the preheated oven.
- Slow roast the beef shanks for 3–4 hours.
- Remove the pan from the oven, serve and enjoy!

If you're looking for a hearty and delicious meal that's sure to impress, give this Osso Buco recipe a try. Using Nutrafarm's [grass-fed beef](#) shanks, fresh cherry tomatoes, garlic, onions, and white wine, this dish is sure to become a new favourite! Plus, its slow roasting method will leave your house smelling amazing.