

# Osso Buco (Braised Veal Shanks)



Serving: 4



Preparing Time: 20 min



Total Duration: 150 min

## Ingredients

- ♦ Veal shanks
- ♦ Onion
- ♦ Carrot
- ♦ Celery
- ♦ White wine
- ♦ Tomatoes
- ♦ Olive oil

## Directions

- ♦ Brown shanks in oil.
- ♦ Add vegetables.
- ♦ Pour wine and tomatoes over top.
- ♦ Cover and simmer until tender.

## Notes

Slow-cooked veal shanks braised with wine, vegetables, and tomatoes.

