

Beef Short Ribs Lasagna: Slow-Braised Italian Pasta Bake

Slow-braised beef and creamy ricotta layered in a rich tomato ragù



PREP
50 min

COOK
3 hr 10 min

TOTAL
4 hr 10 min

SERVES
6 servings

CALORIES
740 kcal

Ingredients

- 2.5 lb bone-in beef short ribs, trimmed
- 2 tbsp olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 2 medium carrots, diced
- 2 celery stalks, diced
- 2 tsp salt, divided
- 1 tsp black pepper, divided
- 1 cup apple juice, or grape juice
- 2 cup low-sodium beef broth
- 2 tbsp tomato paste
- 2 cup crushed canned tomatoes
- 12 lasagna sheets, regular or no-boil
- 1 cup ricotta cheese

Instructions

1. Sear the beef: Preheat your oven to 175°C (350°F). Season the ribs with 1 tsp salt and 1/2 tsp pepper. Sear them in batches in a Dutch oven with olive oil for 4 minutes per side until browned to develop a deep colour and flavour.
2. Sauté the vegetables: Add the onion, carrots, celery, and 1/2 tsp pepper to the pot. Cook for 5–7 minutes until the vegetables soften. This creates a savoury base for your ragù.

3. Braise the ribs: Stir in garlic for 1 minute, then deglaze with apple juice to lift the browned bits from the pot. Mix in tomato paste, crushed tomatoes, beef broth, and 1 tsp salt. Return the ribs to the pot and braise on low for 2½ hours until the meat is fall-apart tender.
4. Prepare the ragù: Remove the ribs and shred the meat with two forks, discarding the bone and fat. Simmer the remaining liquid on the stovetop for 30 minutes. Reduce it until it thickens into a rich, concentrated ragù.
5. Make the béchamel: Melt butter in a saucepan and whisk in flour until smooth. Slowly add milk, whisking constantly until the sauce is silky and thick. This creamy layer prevents the pasta from drying out during baking.
6. Assemble the layers: Mix ricotta with ½ cup Parmesan, oregano, and salt. Layer ragù, noodles, shredded ribs, béchamel, ricotta, mozzarella, and Parmesan in a 9×13 inch dish. Repeat these layers, ending with a generous topping of cheese.
7. Bake and rest: Cover with foil and bake at 175°C (350°F) for 35 minutes. Remove the foil and bake for 10 more minutes until the top is golden and bubbly. Let the lasagna rest for 10 minutes so the layers set for clean slicing.

Notes

How it differs from the traditional method This version replaces ground meat with slow-braised short ribs for a deeper, more savoury flavour. The meat provides a tender, shredded texture that is richer than traditional mince. Use the traditional method if you prefer a lighter, quicker meal that requires less preparation and shorter cooking times.

Storing and reheating Store leftovers in an airtight container in the refrigerator for up to 3 days. To freeze, use a freezer-safe container and keep for 3 months. Thaw overnight in the refrigerator. Reheat at 175°C (350°F) for 25 minutes without the foil to maintain the golden crust.