

## **Beef with Hilopites (or Orzo)**

1 Tbsp. olive oil  
1 lb. beef, cut into 1" pieces  
1 onion, diced  
2 cloves garlic, minced  
1 Tbsp. dried or about 3 Tbsp. fresh parsley  
3 Tbsp. tomato paste  
3 cups water  
1/4 heaping tsp. cinnamon  
1/8 tsp. ground cloves  
1/2 lb. hilopites  
salt and pepper

Heat olive oil in a deep sauté pan. Season the beef with salt and pepper and then add to the oil to brown, in batches if necessary. Remove with a slotted spoon.

Add the onion to the pan and cook until translucent. Stir in the garlic and parsley (if you are using dried) and sauté an additional minute before adding the tomato paste. Cook off the tomato paste for about 30 seconds, and then add the water. Be sure to scrape all the browned bits off the bottom of the pan. Add the cinnamon, cloves, and salt and pepper to taste. Bring to a boil and then add the beef back in. Reduce the heat and simmer, covered, for about an hour or really as long as you'd like (the longer you simmer, the more tender the beef gets).

Add the hilopites and simmer, uncovered, until done, stirring occasionally. If you are using fresh parsley add it around the same time as you add the hilopites