

BEEF STEW



INGREDIENTS

- 2 tbsp oil
- 2 lbs Top sirloin steak
- 1 medium sweet onion
- 2 large carrots, diced
- 2 celery ribs, diced
- 3 cloves garlic, minced
- 8 oz cremini mushrooms
- 3 tbsp all-purpose flour
- 2 tbsp tomato paste
- ½ cup dry red wine
- 2½ cups beef stock
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 large russet potato
- Kosher salt and black pepper

INSTRUCTIONS

1. Season steak with 1 tsp salt and 1/2 tsp pepper
2. Cook steak for 6-8 minutes
3. Cook onions, carrots, and celery in a separate pan. Then add garlic and mushrooms. Stir 3-4 minutes.
4. Mix Tomato paste and flour until light browned, about 2-3 minutes.
5. Stir in wine and beef stock.
6. Add the thyme, bay leaves and steak. Simmer 30-45 min.
7. Stir in potato. Simmer 20 to 30 more minutes.
8. Remove and discard thyme sprigs and bay leaves.
9. Season with salt and pepper, to taste.
10. Enjoy!

