

BEEF CASSEROLE

INGREDIENTS:

- 2 tablespoons olive oil
- 900gms top sirloin steak, diced
- Kosher salt and freshly ground black pepper, to taste
- 1 medium sweet onion, diced
- 2 large carrots, peeled and diced
- 2 celery ribs, diced
- 3 cloves garlic, minced
- 8 ounces cremini mushrooms, halved
- 3 tablespoons all-purpose flour
- 2 tablespoons tomato paste
- 2 1/2 cups beef stock
- 4 sprigs fresh thyme
- 2 bay leaves
- 1 large russet potato, peeled and cut in 1/2-inch chunks



DIRECTIONS:

1. Heat olive oil in a large stockpot over medium heat. Season steak with teaspoon salt and teaspoon pepper. Working in batches, add steak to the stockpot and cook, stirring occasionally, until evenly browned, about 6-8 minutes; set aside.
2. Add onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes.
3. Add garlic and mushrooms, and cook, stirring occasionally, until tender and browned, about 3-4 minutes.
4. Whisk in flour and tomato paste until lightly browned, about 1 minute.
5. Stir in beef stock, thyme, bay leaves and steak. Bring to a boil; reduce heat and simmer until beef is very tender, about 30 minutes.
6. Stir in potato; simmer until potatoes are just tender and stew has thickened, about 20 minutes. Remove and discard thyme sprigs and bay leaves. Season with salt and pepper, to taste.*
7. Serve with Turkish bread