



Beef and Noodles

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

4

Description

The best beef and noodles you'll ever have Affordable quick and yummy I have to give credit to my grandma She used to cook this for her 5 kids and then later for all her grandkids

Ingredients

- - 1 pound sirloin steak
- cut into 1-inch cubes - 2 tablespoons butter - 1 large onion
- sliced - 1 cup beef stock - 2 bay leaves - 1 pinch dried thyme - salt and ground black pepper to taste - 1 cup frozen peas - 1 tablespoon cornstarch - 4 cups egg noodles

Instructions

1. Heat a skillet over medium-high heat; cook steak
2. working in batches
3. until seared and browned on all sides
4. about 5 minutes. Transfer seared steak to a plate. Dotdash Meredith Food Studios Melt butter in the same skillet over medium heat and sauté onion until softened
5. 5 to 10 minutes. Dotdash Meredith Food Studios Add steak to onion in the skillet; pour in beef stock and season with bay leaves
6. thyme
7. salt
8. and pepper. Bring to a boil; reduce heat to low
9. cover
10. and simmer until steak is tender
11. about 50 minutes. Dotdash Meredith Food Studios Stir peas and cornstarch into steak mixture; cook uncovered until liquid thickens
12. about 10 minutes. Dotdash Meredith Food Studios Meanwhile
13. bring a large pot of lightly salted water to a boil. Cook egg noodles in the boiling water
14. stirring occasionally until cooked through but firm to the bite
15. about 5 minutes; drain. Dotdash Meredith Food Studios Serve beef mixture over noodles.