

Steak Soup

#cooking/recipe

#cooking/slow cooker#

#2019/March#

#cooking/dinner

Steak Soup

Ingredients

2-1/4 lb sirloin tip roast, cut into 1-inch cubes

1/4 cup flour

1/2 tsp salt

1/2 tsp ground pepper

2 Tbsp canola oil

1 (1-oz) envelope dry onion soup mix

4 cups beef broth

1 Tbsp tomato paste

1 Tbsp Worcestershire sauce

2 cups uncooked medium egg noodles

Process

Combine roast, flour, salt and pepper in a large ziplock bag. Seal and shake to coat beef.

Heat oil in a large skillet over medium-high heat. Remove beef from ziplock bag, discard any excess flour mixture. Sauté beef until browned, about 5 minutes.

Place meat into slow cooker. Add onion soup mix, beef broth, tomato paste and Worcestershire sauce. Cook on LOW for 8 hours, until beef is tender.

Add noodles to slow cooker. Cover and cook on LOW for 15-30 minutes, until noodles are tender.