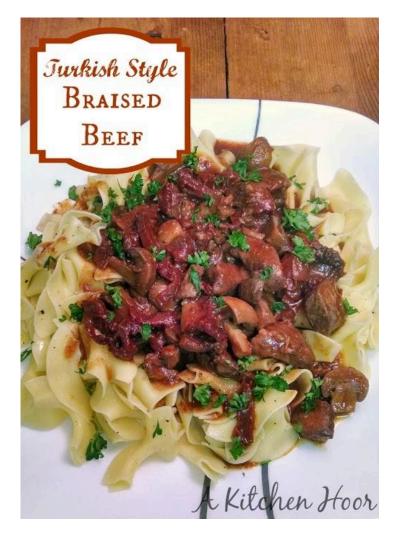
Turkish Style Braised Beef

Recipe by A Kitchen Hoor (@AKitchenHoor)



Ingredients

- 1 pound chuck steak, trimmed and cubed
- 3 cups mushrooms, quartered
- 1/2 cup sun-dried tomatoes, julienned
- 1/8 cup tomato paste
- 4 cups beef broth, low fat
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon paprika
- 1/2 cup water
- 2 teaspoons cornstarch
- 8 ounces egg noodles
- 4 tablespoons fresh parsley, chopped

Cooking Directions

- 1. Place the mushrooms in the bottom of a slow cooker liner coated with cooking spray.
- 2. Arrange beef on top and sprinkle with the sun-dried tomatoes, cinnamon, cloves, paprika, salt and pepper.
- 3. Combine the beef broth with the tomato paste. Pour over the beef and cook on high 6 to 7 hours or until the beef is tender.
- 4. Combine water with the cornstarch and stir until combined. Add to the beef mixture and simmer an additional 30 minutes.
- 5. Cook noodles according to package directions; omitting salt and fat.
- 6. Divide noodles evenly among 4 plates. Top with 1 1/2 cups of beef mixture and sprinkle with parsley.