

Easy Peasy Slow Cooker Swiss Steak



Ingredients

- 1 1/2 pounds sirloin
- 1 t caraway seeds
- salt and pepper to taste
- 14 oz frozen pepper strips
- 1 1/2 c onions, thinly sliced
- 28 oz canned tomatoes, undrained
- 8 oz egg noodles
- 2 T margarine
- 1 T garlic salt
- 1/2 c water
- 1 - 2 T cornstarch

Cooking Directions

1. Coat a slow cooker with cooking spray.
2. Place sirloin in cooker and sprinkle with caraway seeds, salt and pepper.
3. Add frozen pepper strips, onion, and canned tomatoes.
4. Cook on high 5-7 hours or on low 8-10 hours.
5. Turn on high for the 30 minutes. Combine 1/2 cup of water and 1-2 tablespoons of cornstarch and stir until combined. Add to steak mixture and stir to combine. Cook until thickened.
6. Cook pasta according to package directions, omitting salt and fat. Drain. Place margarine in the pan and allow to melt before adding the pasta back to the pan. Toss to coat the pasta with the margarine. Add the garlic salt and toss again to coat. Top with steak mixture and serve immediately.