



HOPE30 KITCHEN

Hope30 French Onion Steak Bits

Ingredients

- 2 Ribeye Steaks
- 1 TBSP of Penzey's Beef Roast Seasoning, divided
- 2 cloves of Garlic, minced
- 1 large Sweet Onion, cut into chunks
- 1/3 cup Beef Broth
- 1/2 tsp of black pepper
- 1/2 tsp pink salt

Cooking Directions:

- Season both sides of each steak with 1/2 tsp of the Beef Roast Seasoning and place in a heated non-stick pan.
- Sear on each side for 2-3 minutes or until it's browned a bit, then remove from the pan and set aside.
- Add onion and garlic and toss stirring frequently to avoid burning the garlic.
- Add broth and cover, removing cover to stir frequently until onions are cooked through and soft.
- While onions are cooking, cut steaks into cubes.
- Once onions are soft, remove lid and add steak cubes and the remaining beef roast seasoning, salt and pepper to the pan.
- Move steak and onions around the pan until the onions begin to caramelize and they both have browned on the edges.

NOTES:

