

# Tasty Yom Tov Meat

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  3 h

Serves:  4

No Allergens

Preference: Meat

Simple stovetop preparation for beef or veal for your holiday meals.

Difficulty: Easy

Occasion: Passover

Diet: Paleo, Gluten Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

## Ingredients (6)

### Main ingredients

- 2 pounds beef chuck, shoulder steak or veal chops
- 1 medium onion, diced
- 1 tablespoon oil or chicken fat
- 1 teaspoon salt
- dash of pepper *(optional)*
- dash of paprika *(optional)*

## Start Cooking

### Cook the Meat

1. Sauté the onion in oil until golden brown.
2. Add meat and cook covered over a low flame for half an hour.
3. Add one cup of water and seasoning and cook until tender.

### Credit

Photography and Styling by Surie Lipschutz