

Savory Minute Steaks and Potatoes

Recipe By Chavi Feldman



Cooking and Prep:  3 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Source: Family Table by
Mishpacha Magazine

Whenever I make this recipe, it reminds me of my mother's cooking. She always added bay leaves to her roasts, which made the house smell heavenly. I adapted her recipe for minute steaks, but it works great on a French roast too! I hope you enjoy this warm and satisfying dish as much as I did as a kid. Now my kids won't let me make it any other way!

Ingredients (15)

Main ingredients

- 1 large Spanish onion, diced
- 2 tablespoons oil
- 6 large minute steaks, rinsed and patted dry
- 2 tablespoons onion soup mix
- salt, to taste
- pepper, to taste

- garlic, to taste
 - paprika, to taste
 - Montreal steak spice, to taste
 - Glicks Cooking Spray
 - 3/4 cup water
 - 1 and 1/2 tablespoons Shiloh Privilege or other red wine
 - 2–3 bay leaves
 - 20–25 baby carrots
 - 3 unpeeled Idaho potatoes, scrubbed, cleaned, and cut into wedges
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Start Cooking

Cook the Steak

1. In a large pot, sauté onion in oil until soft and golden.
2. While onion is cooking, season steaks with onion soup mix, spices, and Montreal steak spice. Spray meat lightly with cooking spray so that the spices adhere to meat. Rub in gently with the back of a spoon.
3. When the onions are done, add water, wine, and bay leaves to the pot. Arrange carrots and potatoes over the onions and season with salt. Place meat on top of vegetables and cover the pot.
4. Bring to a boil and simmer over low heat for two to two and a half hours. Be careful not to overcook, as the meat can dry out.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis