



Beef Tips

3 tbsp olive oil, divided
2 lbs cubed chuck or stew meat
1 medium white onion, diced
3 cups low-sodium beef broth
1 envelope dry onion soup mix

1 tbsp Worcestershire sauce
1 tsp salt
1/2 tsp pepper
1 bay leaf
2 tbsp cornstarch
1/3 cup water
1/2 tbsp fresh chopped parsley (optional)

Heat 1 tbsp oil in a large pot. Brown half the beef over medium-high heat, 7–9 minutes. Remove and set aside.

Repeat with another 1 tbsp oil and remaining beef. Set aside.

Add remaining oil to the pot and cook onions until tender.

Return beef to pot. Add broth, soup mix, Worcestershire sauce, salt, pepper, and bay leaf. Stir well.

Cover and simmer on low for 1 1/2 hours.

Remove bay leaf. Mix cornstarch and water, then stir into beef. Cook until thickened, about 2 minutes.

Sprinkle with parsley before serving.

Can also be made in a slow cooker.