

Beef Tips & Noodles

Prep: 15 mins | **Cook:** 1 hour | **Total:** 1 hr 15 mins

Servings: 4–6

Ingredients

- 2 lbs beef stew meat or sirloin tips
- 2 tbsp olive oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 2 cups beef broth
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp Italian seasoning
- 1 tbsp cornstarch + 2 tbsp cold water
- 12 oz wide egg noodles
- 2 tbsp butter

Instructions

- 1 Heat oil in skillet over medium-high. Brown beef 3–4 mins per side. Remove.
- 2 Sauté onion until soft. Add garlic and cook 30 seconds.
- 3 Return beef. Add broth, Worcestershire, salt, pepper, seasoning. Simmer covered 45–60 mins.
- 4 Cook egg noodles in salted water. Drain and toss with butter.
- 5 Stir cornstarch slurry into beef. Cook until gravy thickens.
- 6 Serve beef and gravy over noodles.

Notes

- Add mushrooms for extra flavor.
- Stir in 1/4 cup sour cream for creamy variation.
- Refrigerate up to 4 days or freeze up to 3 months.