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beef recipes

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Sirloin Marinara

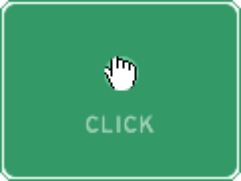
Submitted by: **Lanelle**

Makes 8 servings

Prep Time:
15 Minutes
Cook Time:
15 Minutes
Average Rating:

Rated by 8 users

" This sounded good one day, and I decided to make it for dinner one night, and my family loved it. Try serving over garlic mashed potatoes. "



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Ingredients

- 2 tablespoons olive oil
- 1 onion, thinly sliced
- 2 pounds top sirloin steak, sliced
- 2 cups chunky tomato sauce
- 2 cloves garlic, minced
- 1/2 cup red wine

Directions

- 1 Heat the oil in a 10 inch skillet over medium high heat. Add the onions and saute until tender, about 5 minutes. Add the steak strips, turning so that all sides get browned, about 10 minutes.
- 2 Add the tomato sauce, garlic and red wine. Reduce heat to low and simmer for 10 to 15 minutes, or until the steak is cooked through.

Makes 8 servings

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Nutrition at a glance

Servings Per Recipe: 8 amount per serving

Calories 328

Protein 23g

Total Fat 22g

Sodium 319mg

Cholesterol 76mg

Carbohydrates 7g

Fiber 1g

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