

Swanson® Beef Bourguignonne

Recipe Cookbook: Swanson's Simply Delicious Cookbook

Prep Time: 10 minutes

Cooking Time: 30 minutes

INGREDIENTS:

1 lb beef sirloin, or top round steaks, cut into 1" cubes
1/4 C all-purpose flour
2 TBS olive oil
2 C sliced mushrooms
2 cloves garlic, minced
1 tsp dried thyme leaves, crushed
2 C fresh or frozen baby carrots
1 (14 oz) can Swanson® Seasoned Beef Broth with Onion
1/2 C Burgundy, or dry red wine
Orzo pasta, hot cooked

DIRECTIONS:

COAT beef with flour. Heat oil in skillet. Add beef - cook till browned, stirring often. Add mushrooms, garlic & thyme - cook till mushrooms are tender.

ADD carrots, broth & wine. Heat to a boil. Cover/cook over low heat 20 minutes or till done.

Serve over orzo.

Serves: 4