

## **Swanson® Shortcut Swiss Steak (for 4)**

Recipe Cookbook: Swanson's Simply Delicious Cookbook

### **INGREDIENTS:**

1 lb boneless beef top round steak, 3/4" thick  
3 TBS cornstarch  
1 can (14 1/2 oz) Swanson® Beef Broth  
1/2 tsp garlic powder  
1/2 tsp sugar  
1 C cut-up canned tomatoes  
1 medium onion, cut into wedges  
1 stalk celery, sliced  
4 C hot cooked medium egg noodles

### **DIRECTIONS:**

SLICE beef into very thin strips. Mix cornstarch & 1 C broth.

COOK beef in nonstick skillet until browned, stirring often. Remove beef.

ADD remaining broth, garlic, sugar, tomatoes, onion and celery. Heat to a boil. Cover/cook over low heat 5 minutes or till vegetables are tender-crisp.

ADD cornstarch mixture. Cook till mixture boils & thickens, stirring. Return beef to skillet & heat through. Serve over noodles.

TIP: To make slicing easier, freeze beef 1 hour