

Barbecue Beef with Onions

1 1/2 tsp Olive oil - divided

3 oz Beef, eye of round

1/2 cup Tomato puree

1 tsp Worcestershire sauce

1/3 tsp Cider vinegar

1/3 tsp Chili powder

1/8 tsp Cumin

1/8 tsp Oregano

1 cup Onion - in half rings

1 clove Garlic - minced

1 cup Mushrooms

2 tsps Kitchen Basics unsalted vegetable stock

2 tsp White wine vinegar

1 cup Snow peas

Instructions

In skillet add 1/2 tsp oil and beef. Cook beef until no longer pink. Add puree, Worcestershire sauce, cider vinegar, chili powder, cumin and oregano. Cover and simmer 5 minutes until sauce forms. In another skillet add remaining oil, onion, and garlic and cook until onion is tender. Add onion, garlic, mushrooms, beef stock, and white wine vinegar to beef. Cover and cook 8 minutes. Add snow peas after 5 minutes. Stir to blend flavors.