

Cubed Steaks with Fresh Tomato Sauce

4 servings
20 minutes

Ingredients

¼ cup Canola Oil
4 beef cubed steaks
Salt & pepper to taste
6 medium tomatoes
Cold water
¼ cup green onions
1 tbl sugar
1 tsp salt
2 tsp fresh basil or ½ tsp dried basil
1 tbl cornstarch

Directions

Heat oven to 275 F, place an oven proof plate inside.

Place a large skillet over medium high heat, add canola oil and heat to medium-high. Season both sides of the steaks with salt and pepper. Add to skillet and cook 2-3 minutes on each side or until done. Place on a warm platter inside oven.

Chop tomatoes. Reduce heat in skillet to medium, to same skillet add 2 tbl water, chopped tomatoes, green onions, sugar, salt and basil. Blend cornstarch and ¼ cup water until smooth. Gradually stir into tomato sauce until thickened. Spoon mixture over steaks.