

Toronto Kosher Classic Kosher Recipes

BUDGET BAKED CHUCK STEAK DINNER



Ingredients

- 1 to 1 1/2 pounds chuck steak (about 1-inch thick)
- 1 envelope onion soup mix (or raw onion)
- 3 carrots (halved lengthwise and cut into quarters)
- 2 ribs celery (cut into sticks)
- 3 medium potatoes (peeled and quartered)
- 1/2 teaspoon salt
- 1/4 teaspoon paprika

(Recipe can be made without vegetables)

Instructions

1. Place chuck steak in pan.
 2. Place Vegetables on and around chuck steak..
 3. Place a drop of water in the pan. Cover well.
 4. Bake @ 325 for 2 hours or until tender
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