

# Beef in “Red Red Wine”

<b>PREP :</b>	<b>COOKING :</b>	<b>TOTAL :</b>
<b>10mins</b>	<b>20mins</b>	<b>30mins</b>

## Ingredients:

2 Tblsp Olive Oil

400g Sirloin or Rump Steak

2 Small Onions, sliced

2 Garlic Cloves, finely sliced

2 Pinches of dried Oregano

1 ½ Glass of Red Wine

400g Tinned Chopped Tomato

## METHOD:

Heat the oil in a pan, fry the steak for about 5minutes either side until brown, remove steak to a plate, add the garlic, onion and oregano to the pan, fry until starting to turn golden brown.

Add the wine and tomatoes into the pan, then simmer for 20 minutes, until thickened and rich. Slice the steak into chunks, then add to the pan with any juices, simmer for a few minutes more.

Serve with pasta, chips or fried potatoes.

This is an absolutely delicious dish, ideal for evening dinner, or a late supper.