

Leftover Roast Beef Italian Stew

Yield: 2 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-roast-beef-recipe>

Ingredients:

- 1/2 onion chopped
- 1/2 green pepper chopped, or more
- 1 tablespoon olive oil
- 10 ounces roast beef leftover, or steak, about 1 1/2 cups diced beef cubes
- 2 cups beef stock or 1 can beef broth plus a little water
- 1 cup roasted tomatoes slow, or 1 can diced tomatoes
- 1/2 tablespoon dried oregano
- 1/2 tablespoon dried basil
- 1 cup mushrooms cut in large chunks
- 3 tablespoons fresh basil chopped, or frozen chopped basil.

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 60 milligrams
4. Fat: 9 grams
5. Fiber: 4 grams
6. Protein: 33 grams
7. SaturatedFat: 2 grams
8. Sodium: 1590 milligrams
9. Sugar: 4 grams

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