

# Dutch Oven Swiss Steak

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-steak-recipe-in-dutch-oven>

## Ingredients:

- 3 pounds round steak Bottom
- 28 ounces tomatoes Can of Cut San Marzano Style
- 15 ounces tomato sauce Can of
- 2 tablespoons tomato paste
- 4 cloves chopped garlic
- 1 sweet onion Medium
- 8 ounces crimini mushrooms Sliced Baby Bella
- 1 teaspoon oregano
- 1/2 teaspoon thyme
- 1/2 teaspoon ground pepper Coarse
- 1/2 green bell pepper Diced
- 4 tablespoons extra virgin olive oil
- 1/2 cup red wine
- 6 red potatoes
- 2 tablespoons Worcestershire sauce
- 1 teaspoon oregano
- 1/2 teaspoon thyme
- 1/2 teaspoon ground pepper Coarse
- 1 sweet onion Medium, sliced
- 8 ounces crimini mushrooms Baby Bella, sliced
- 1 green bell pepper sliced
- 4 cloves chopped garlic

## Nutrition:

1. Calories: 1220 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 200 milligrams
4. Fat: 58 grams
5. Fiber: 15 grams

6. Protein: 73 grams
7. SaturatedFat: 20 grams
8. Sodium: 820 milligrams
9. Sugar: 32 grams

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