

Easy Beef Marinade

Yield: 10 min
Total Time: 23 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-beef-marinade-recipe>

Ingredients:

- 3/4 cup red wine
- 1/2 cup olive oil
- salt
- pepper
- 2 sprigs fresh thyme or 1 tsp. dried
- 2 tablespoons lemon juice
- 1 pound uncooked egg noodles
- 4 tablespoons butter
- 1 pound beef cubed, choose a tender cut of beef or marinate the beef for at least 6 hours before cooking
- salt
- black pepper
- 2 green onions sliced, white parts only
- 2 cups sliced mushrooms I used button mushrooms, but you can use any type or a mix
- 4 cloves garlic minced
- 1/4 cup red wine
- 1 1/2 cups beef stock
- 1 tablespoon Worcestershire sauce
- 3 tablespoons all-purpose flour
- 1/2 cup sour cream
- chopped green onion for garnish, optional

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 85 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams
6. Protein: 17 grams

7. SaturatedFat: 9 grams
 8. Sodium: 330 milligrams
 9. Sugar: 3 grams
-

Thank you for visiting our website. Hope you enjoy Easy Beef Marinade above. You can see more 16 vietnamese beef marinade recipe Elevate your taste buds! to get more great cooking ideas.