

Braised Beef With Lime-Cilantro Mayonnaise

Eye of Round Steaks are slowly simmered with onions in a stockpot for tender results. A simple sauce dresses up the final dish!



INGREDIENTS

- 1-1/2 pounds beef Eye of Round Steaks, cut 3/4 to 1 inch thick
- 2 cups coarsely chopped onions
- 1-1/2 cups water
- 1/2 cup mayonnaise
- Juice of 1 lime
- 2 tablespoons finely chopped fresh cilantro
- 1/4 teaspoon ground red pepper
- 1 lime, cut into 8 wedges



2.00
Hours



4
Servings



42 Cal



29g
Protein

COOKING

- Place beef Steaks, onions and water in stockpot; bring to a boil. Reduce heat; cover tightly and simmer 45-60 minutes or until beef is fork-tender.
- Meanwhile combine Lime-Cilantro Mayonnaise ingredients in small bowl. Refrigerate, covered, until ready to use.
- Remove Steaks; keep warm. Strain solids from cooking liquid; discard solids. Carve Steaks into thin slices; arrange on serving platter. Pour enough cooking liquid over beef to moisten (about 1/4 cup). Serve with Lime-Cilantro Mayonnaise and lime wedges.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		27g	69mg		10g	29g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com