

# Winn Dixie

Winn-Dixie Supermarkets

## Chili Salsa Beef



### Ingredient List

- 1 1/2 pounds beef for stew, cut in 1 1/4-inch pieces
- 1 tablespoon olive oil
- 1 cup prepared thick and chunky salsa
- 2 tablespoons packed brown sugar
- 1 tablespoon reduced sodium soy sauce
- 1 clove garlic, minced
- 1/3 cup chopped fresh cilantro
- 2 tablespoons fresh lime juice

### Directions

1. Heat oil in Dutch oven over medium heat until hot. Brown beef in batches, pour off drippings. Return beef to pan.
2. Stir in salsa, sugar, soy sauce and garlic, bring to a boil. Reduce heat. Cover tightly and simmer 1 3/4 to 2 1/4 hours or until beef is fork-tender.
3. Stir in cilantro and lime juice. Serve over rice.

Servings: 4

Time: 2 1/2 hours