

French Onion Beef and Noodles: Comfort in Every Bite

When you're craving something rich, hearty, and soul-satisfying, this



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20 min

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INGREDIENTS

- 1 pound beef stew meat, cut into bite-sized pieces
- 1 large onion, thinly sliced
- 2 tablespoons olive oil
- 2 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 8 ounces egg noodles
- 1 cup shredded Swiss cheese
- Fresh parsley for garnish (optional)

DIRECTIONS

- 1. Caramelize the Onions:** Heat olive oil in a large skillet over medium-high heat. Add sliced onions and sauté until golden and caramelized—this takes 15-20 minutes. Stir often to avoid burning. Remove from skillet and set aside.
- 2. Brown the Beef:** In the same skillet, add the beef stew meat and brown it on all sides. Once the beef is nicely seared, return the onions to the pan.
- 3. Build the Flavor:** Pour in beef broth and Worcestershire sauce. Sprinkle in garlic powder, salt, and pepper. Stir everything to combine.
- 4. Simmer to Tenderness:** Bring the mixture to a gentle simmer, reduce the heat, cover, and cook on low for 1.5 to 2 hours until the beef is fork-tender.
- 5. Cook the Noodles:** While the beef is cooking, prepare the egg noodles according to package directions. Drain and set aside.
- 6. Combine & Melt:** Stir the cooked noodles into the beef and onion mixture. Sprinkle the Swiss cheese on top and cover the skillet until the cheese melts into gooey perfection.
- 7. Garnish & Serve:** Top with fresh parsley if desired, and serve warm.

SWAPS & NOTES

Cheese Swap: Swiss is classic, but feel free to use Gruyère for a more traditional French onion flavor, or mozzarella for a melty, mild twist.

Onions: Yellow onions caramelize beautifully, but sweet

Vidalia onions add a deeper sweetness.

Noodles: Egg noodles work best, but you can also use pappardelle or even mashed potatoes as a base. ??? Step-by-Step Instructions 1.

Caramelize the Onions Heat olive oil in a large skillet over

medium-high heat.

TIPS FOR SUCCESS

Low and slow is key for caramelizing onions-don't rush this step!

Deglaze the pan with a splash of beef broth after browning meat to capture all the savory browned bits.

Make it ahead-the flavors get even better the next day. ?

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