

Oven Baked 4 Ingredient Onion Soup Beef Loin: Easy Comfort Food Done Right

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OVEN
350°F

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INGREDIENTS

Beef loin
Dry onion soup mix
Cream of mushroom soup or a similar condensed soup
Water or beef broth

DIRECTIONS

1. Preheat your oven to 350°F and lightly grease a baking dish or roasting pan.
2. Place the beef loin in the prepared dish.
3. In a bowl, combine the dry onion soup mix with the condensed soup and water or beef broth until smooth.
4. Pour the mixture over the beef loin, coating it as evenly as possible.
5. Cover the dish tightly with foil to help keep the beef tender while it bakes.
6. Bake until the beef is cooked through and tender, basting once or twice during cooking if desired.
7. Let the beef rest for several minutes before slicing so the juices stay in the meat.
8. Spoon the onion gravy-style sauce over the sliced beef when serving.
9. The exact bake time will vary depending on the size and thickness of the beef loin, so checking for doneness with a meat thermometer is the best approach.

SWAPS & NOTES

Beef loin is a great choice here because it cooks up tender and flavorful in the oven, but similar beef cuts can also work depending on what you have available.

The key is choosing a cut that roasts well and benefits from slow, covered baking.

Dry onion soup mix is the flavor foundation of this dish.

It brings saltiness, onion depth, and a lot of savory character in one easy packet.

TIPS FOR SUCCESS

One of the best tips for this recipe is to keep the dish covered for most of the bake time.

That helps trap moisture and prevents the beef from drying out.

If you want a little more color at the end, uncover it for the last few minutes.

Letting the beef rest before slicing is also important.

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