

Braised Beef Tips with Tomato Gravy

Chuck beef cubes gently braised with onion, tomatoes, broth, and oregano until tender, with a spoonable tomato gravy.



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Ingredients:
- 2 lbs beef stew meat
- cut into 1-inch cubes
- 1 medium onion

PREP

15 minutes

COOK

2 hours 45 minutes

TOTAL

3 hours

SERVES

6 servings

INGREDIENTS

2 pounds beef chuck, cut in 1-inch cubes
1 medium onion, chopped
3 garlic cloves, minced
1 can (15 ounces) diced tomatoes, undrained
1 cup reduced-sodium beef broth, plus more if needed
2 tablespoons Worcestershire sauce
1 teaspoon dried oregano
Salt and pepper, to taste
2 tablespoons olive oil
1 tablespoon cornstarch plus 1 tablespoon cold water, optional

DIRECTIONS

1. Pat beef dry and season lightly. Brown in oil in a heavy Dutch oven in batches, about 3 to 4 minutes per batch side; remove.
2. Soften onion 4 to 5 minutes. Add garlic 30 seconds, then tomatoes, broth, Worcestershire, and oregano; scrape up browned bits.
3. Return beef and accumulated juices. Bring to a simmer; cover and cook gently on low 1 1/2 to 2 1/2 hours, until fork-tender. Stir occasionally and add broth if drying.
4. Uncover and simmer 10 minutes to reduce. For thicker gravy, add optional cornstarch slurry and simmer until thick. Taste seasoning.
5. Serve over separately prepared rice, mashed potatoes, or noodles.

SWAPS & NOTES

Chuck is preferable to lean sirloin for a long braise. Rice, potatoes, and noodles for serving are additional, not included in ingredient quantities.

Times are estimates; check texture and the specified internal temperature.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/braised-beef-tips-with-tomato-gravy/>

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.