



## STEAK ROLL UPS WITH NOODLES

- 1 1/2 Pounds Flank Steak
- 3 Tablespoons Butter
- 1/2 Teaspoon Thyme
- 1/4 Teaspoon Sage
- 1/4 Teaspoon Basil
- 3 Tablespoons Fat
- 3 1/2 Cups Diced Tomatoes
- 6 Ounces Tomato Paste
- 1 Cup Chopped Onion
- 2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 1 1/2 Teaspoons Chili Powder
- 1 Clove Garlic
- 12 Ounces Broad Noodles
- 1/4 Cup Chopped Parsley

## DIRECTIONS

1. Pound steak thinly.
2. Spread with butter.
3. Sprinkle with herbs.
4. Roll as a jelly roll and tie with string.
5. Brown in hot fat on all sides.
6. Add tomatoes, tomato paste, onion, salt, pepper, chili powder and garlic.
7. Cover and simmer for 1 1/2 hours.
8. Remove garlic.
9. Cook noodles in boiling, salted water. Drain.
10. Add half the parsley to the noodles and arrange on a platter.
11. Remove string from steak and cut into 1/2 inch slices.
12. Arrange over noodles.
13. Spoon sauce over all.
14. Garnish with remaining parsley.