

Hawaiian Steak Strips Recipe

Required:	
Ingredients:	1/4 cup vegetable oil 1 can sliced water chestnuts, drained 1-1/2 lb round steak 1 jar beef gravy (or dry package and water) 1 bell pepper Crunchy chow mein noodles 1/2 lb mushrooms 1/2 tsp salt
Notes:	main course
Instructions:	Cut pepper into strips. Slice mushrooms. Preheat Dutch oven to 350 degrees. Cut steak into 1/4" strips. Heat oil. Add steak, onion, pepper, mushrooms and salt. Brown meat, stirring constantly. Drain and add water chestnuts and gravy. Cover and simmer 1.5 to 2 hours, stirring occasionally. Serve over rice. Sprinkle with chow mein noodles.