

The Marv's Meats Recipe Collection #22

Sandy's Swiss Steak Mozzarella

- 2 lbs – round steak
- 3 TBS – flour
- 2 TBS – butter
- 2 TBS – olive oil
- 1 can (16 oz.) – diced tomatoes
- 1 tsp – salt
- ½ tsp – dried basil
- ½ cup – green pepper, chopped small
- 1 ½ cups – Mozzarella, shredded

Pre-heat oven to 350°. Heat butter & olive oil in a heavy skillet. Cut round steak into serving size pieces, coat with flour, brown both sides in skillet & arrange in a single layer in a casserole dish coated with cooking spray. Combine tomatoes, salt, basil & green pepper, pour over meat & bake, covered, 1 hour or until tender. Remove cover, sprinkle with shredded Mozzarella & bake an additional 5 minutes or so until cheese is melted & bubbly. Serves 4.



10730 E. Grand River • Brighton, Michigan 48116 • 810-229-4510
Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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