

Smothered Cube Steak

Get ready to taste the most delicious steak you've ever tasted in your life! This smothered cube steak is amazing! Check it out.

You'll Need:

2-3 cube steaks.
3 cups of sliced mushrooms.
1 small sliced onion.
Kosher salt.
Black pepper.
Texas cajun seasoning.
Flour.
2 cups of chicken stock.
 $\frac{1}{4}$ tsp of thyme.
Vegetable oil.

How to:

In a plate, season the cube steaks with salt, pepper and a big pinch of Texas cajun seasoning on both sides. Rub the steaks in 2 big spoonfuls of flour from both sides.

Heat $\frac{1}{3}$ to $\frac{1}{2}$ cup of oil in a skillet over medium high heat. Once hot, cook the steaks for 3 minutes on each side. Place the browned steaks in a plate and remove the oil from the skillet expect 2 tbsps to cook in the veggies.

Add mushrooms and onion to the skillet and stir. Season with salt and pepper and cook until light gold. Add in 2 tbsps of flour and stir to coat the veggies. Pour in the chicken stock and stir to combine. Cook to thicken then add in the steaks and coat in the gravy.

Bonne Appétit!

Simple, easy and delicious! The steaks are so delicious and

the gravy is even more delicious. My husband dies for this dish, and I know why!