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**SABANA DE RES RECIPE**

Savor the exquisite flavors of **Sabana de Res Recipe**—a delectable dish featuring tender beef, aromatic veggies, and a luscious tomato sauce. A culinary masterpiece that'll leave your taste buds dancing with delight!

### EQUIPMENT

* Skillet
* Cutting board
* Knife
* Whisk
* Tongs
* Wooden Spoon
* Measuring spoons
* Serving Platter.

### INGREDIENTS

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* 2 beef steaks
* 1 onion
* 1 bell pepper
* 2 cloves of garlic
* 1 cup of tomato sauce
* 1 cup of beef broth
* 1 teaspoon of cumin
* 1 teaspoon of paprika
* 2 tablespoons of olive oil
* Salt and pepper to taste

### INSTRUCTIONS

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* Season the beef steaks with cumin, paprika, salt, and pepper.
* Sear the steaks in a hot skillet with olive oil until golden brown on both sides.
* Sauté onions, bell peppers, and garlic in the same skillet until tender.
* Pour in tomato sauce and beef broth, then let the sauce simmer.
* Return the seared steaks to the skillet and let them cook in the sauce until tender.
* Serve and enjoy your Sabana de Res!