

Moroccan Beef with Carrots

A delicious Moroccan-inspired main dish that combines beef and carrots for a unique and hearty flavor! Perfect for those looking for a dairy-free dinner option.



Main Dish

Moroccan

35 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- Ingredients for 1 person:
- 2 ounces of thinly-sliced beef
- 1 tablespoon of melted butter
- 1 large carrot, julienned
- Salt to taste

Steps

- 1 Preheat the oven to 350°F.
- 2 Place the sliced beef into a medium bowl and add the melted butter, carrots, and Salt. Mix together until well-combined.
- 3 Transfer the beef and carrot mixture into a lightly greased baking dish.
- 4 Bake in the preheated oven for 25 minutes.
- 5 Serve and enjoy.