**Olive oil to sauté**

**Salt and Pepper to taste**

**2 ¾ lbs. chuck roast, finely diced in 1” cubes**

**1 large carrot, diced in 1” cubes**

**½ onion, diced in 1” cubes**

**2 cloves garlic, minced**

**Pinch oregano**

**Paprika**

**2 quarts boiling water**

**​**

**3 large potatoes, peeled and diced in 1” cubes**

**½ lb. green beans, sliced lengthwise**

**1 cup fresh green peas**

**3 heaping tbls non-parboiled rice**

**2 cloves garlic, minced**

**Pinch oregano**

**Paprika**

**Heat the oil in a large pot. Season the meat with the salt and pepper. Saute until brown.**

**Drain the liquid.   Add the onion, garlic, oregano, paprika and continue sautéing.  Add the boiling water and simmer for 45 minutes or until the meat is tender.  Then add the potatoes, green beans, fresh peas and rice.  Continue cooking another 20 minutes or until the potatoes are tender.**