



Put raw cubed beef in a slow cooker with these 3

Description

As the temperature drops here in the Midwest, nothing beats a hot bowl of beef stew for a cozy meal. When you're short on time but still want a full dinner on weekdays, this 4-ingredient slow cooker beef stew is a godsend. Reminiscent of cozy evenings spent with loved ones gathered around the table, this recipe requires just four basic ingredients but delivers big flavor. This is the ideal solution for busy people who nevertheless want to eat healthy, homemade meals.

To mop up all that mouth-watering gravy, this beef stew is best served with a hunk of crusty bread or a bowl of creamy mashed potatoes. To add some brightness, try it with a steamed green bean or a basic green salad. A glass of red wine goes well with the hearty stew if you're in the mood for something decadent.

Four-Ingredient Beef Stew for the Slow Cooker Servings: 4

Two pounds of cubed beef stew meat, measuring one inch in size

Ingredients:

onion soup mix, one packet (1 ounce)

1 container of condensed cream of mushroom soup (10.75 ounces)

a cup of beef broth

PREPARATION:

1. In the base of your slow cooker, lay the beef stew meat.
2. Top the meat with the onion soup mix.

Third, pour the beef broth and cream of mushroom soup that has been condensed on top.

Step 4: Combine by stirring all ingredients.

5. Simmer, covered, over low heat for 8 hours, or until meat reaches desired doneness.

Just before serving, give it a thorough stir.

Tips and Variations

A teaspoon of Worcestershire sauce or two chopped garlic cloves will offer a little more flavor. Some chopped carrots and potatoes may be added to the stew if you like it with vegetables. Theyâ€™ll complement the steak so well when cooked. Incorporate a spoonful of cornstarch mixed with a little amount of water into the stew when it is in the final hour of cooking for a thicker consistency.

Enjoy !

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