



Slow Cooker Poor Man's Stew

Description

Ingredients

- 1 lb ground beef
- 4 large potatoes, diced
- 4 carrots, sliced
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 cups beef broth
- 1 can (15 oz) diced tomatoes
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp dried thyme

Directions

In a skillet over medium heat, brown the ground beef until it's no longer pink. Drain excess fat. In the slow cooker, combine the beef, potatoes, carrots, onion, and garlic. Pour in the beef broth and diced tomatoes, then add Worcestershire sauce, salt, pepper, and thyme. Stir to combine. Cover and cook on low for 6-8 hours or until the vegetables are tender. Before serving, taste and adjust seasoning if needed. Serve hot.

Category

1. Slow Cooker Recipes

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