



Slow Cooker 5-Ingredient Beef Stew

Description

Ingredients

2 pounds of beef stew meat, cut into 1-inch cubes
4 large carrots, peeled and sliced
4 medium potatoes, peeled and diced
1 large onion, chopped
2 cups of beef broth
Salt and pepper to taste

Directions

Place the beef stew meat in the bottom of your slow cooker.
Add the sliced carrots, diced potatoes, and chopped onion on top of the beef.
Pour the beef broth over the ingredients in the slow cooker. Season.
Cover and cook on low for 8 hours or on high for 4 hours, until the beef is tender and the vegetables are cooked through.
Stir the stew before serving, and season with salt and pepper to taste.

Variations & Tips

For a richer flavor, you can sear the beef in a hot skillet before adding it to the slow cooker. If you like a thicker stew, mix a tablespoon of cornstarch with a little water and stir it into the stew about 30 minutes before it's done cooking. You can also add other vegetables like peas or mushrooms for extra flavor and nutrition. If you prefer a bit of spice, try adding a pinch of red pepper flakes or a splash of Worcestershire sauce.

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Author

rauf