



Slow Cooker Hearty Mushroom and Steak Bites

Description

Servings: Serves about 6 hearty appetites

Ingredients:

• 2 pounds sirloin steak, cut into bite-sized pieces

• 1 pound button mushrooms, quartered

• 1 large yellow onion, diced

• 3 cloves garlic, minced

• 2 cups beef broth

• 1 tablespoon Worcestershire sauce

• 2 teaspoons soy sauce

• 1 teaspoon dried thyme

• 1/2 teaspoon black pepper

• 1/2 teaspoon salt, or to taste

• 1/4 cup flour

• 2 tablespoons olive oil

• 1/4 cup fresh parsley, chopped (for garnish)

Directions:

1. Comfort commences with coating the steak bites in flour, salt, and pepper. It's like we're tucking them in before a long, slow nap in the cooker.
2. In a big ol' skillet, heat the olive oil over medium heat. Sear the steak bites just until they're browned all around—this is where the cozy, deep flavors start.
3. Snuggle those seared pieces right into the slow cooker.
4. Using the same skillet, give those mushrooms, onion, and garlic a little party in the pan until the onion gets soft and the smells make your belly rumble.
5. Transfer the veggie friends to the slow cooker and pour in the beef broth, Worcestershire sauce, soy sauce, and sprinkle in the dried thyme.
6. Now, the waiting starts. Cover and cook on low for 6-8 hours or on high for 3-4 hours. It's gonna feel like forever, but trust me, it's worth it.
7. Once it's time, have everyone wash up and call 'em to the table, sprinkle your dish with fresh parsley, and serve with love.

Variations & Tips:

If you've got picky eaters or dietary restrictions, don't you worry one bit. For a gluten-free option, swap out the flour for your favorite gluten-free alternative. And hey, if you've got someone who

isnâ??t keen on mushrooms, you can leave â??em out or replace them with another veggie like bell peppers or zucchini.

The important thing is making sure everyoneâ??s belly is happy. Always remember, the best ingredient is a dash of adaptability and a heaping spoonful of love. Enjoy, yâ??all!

Category

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