

Slow Cooker Beef Stew



Ingredients

- 2 pounds beef chuck, cut into 1 1/2-inch pieces
- 1 teaspoon sweet paprika, plus more for garnish
- Kosher salt and freshly ground black pepper
- 1/3 cup all-purpose flour, plus more for coating
- 3 tablespoons olive oil
- 1 pound small white potatoes, halved
- 1/2 pound cremini mushrooms, halved
- 3 medium carrots, cut into 1-inch chunks
- 1 medium onion, chopped
- 2 tablespoons tomato paste
- 1 cup red wine
- 2 cups low-sodium beef broth
- 3 sprigs fresh thyme
- 1 teaspoon caraway seeds, optional
- 1/2 cup loosely packed parsley leaves, chopped

Info

- **Prep:** 20
- **Cook:** 6-8 hours
- **Serves:** 8-10
- [Source](#)

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Rate

- Sour cream, for serving

Directions

1. Toss the beef with the paprika, 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Coat in flour and shake off any excess.
2. Heat 2 tablespoons of the oil in a large nonstick skillet over medium-high heat.
3. Add the beef and cook undisturbed until it begins to brown, about 3 minutes. Continue to cook, turning the beef as needed, until mostly browned, about 3 minutes more.
4. Remove the skillet from the heat and transfer the beef to the insert of a 6-quart slow cooker; add the potatoes, mushrooms, carrots and onions and stir to combine.
5. Heat the remaining 1 tablespoon of oil in the skillet over medium heat. Add the tomato paste and stir until the oil begins to turn brick-red, about 1 minute.
6. Add the flour and wine and whisk until thick (it's OK if there are some lumps).
7. Add the beef broth, thyme, caraway if using, 1/2 teaspoon salt and a few grinds of pepper and bring to a simmer, whisking; continue simmering and whisking until the gravy is smooth and thick, about 4 minutes.
8. Pour the gravy into the slow cooker, cover and cook on low for 8 hours. The meat and vegetables should be tender.
9. Season with salt and pepper and stir in the parsley. Serve the stew in bowls with dollops of sour cream and a sprinkle of paprika.

[beef](#), [soup](#), [stew](#), [potatoes](#), [mushrooms](#), [carrot](#), [red wine](#), [stock](#), [sour cream](#), [parsley](#), [instant pot](#)

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Last update: **2024/01/07 13:33**

