

Slow Cooker Beef Stew

This Slow Cooker Beef Stew is the perfect cozy meal for a cold winter day with tender pieces of beef, vegetables, and a flavorful gravy.

Prep Time	Cook Time	Total Time
15 mins	4 hrs 15 mins	4 hrs 30 mins



4.83 from 171 votes

Course: Dinner, Main Course Cuisine: American

Total Cost: \$16.20 recipe / \$2.03 serving Servings: 8 1.25 cups each

Author: [Beth - Budget Bytes](#)

Ingredients

- 2 lbs. red potatoes \$2.40
- 1 yellow onion \$0.37
- 3 carrots \$0.44
- 4 stalks celery \$0.44
- 4 cloves garlic \$0.32
- 1.5 lbs. beef stew meat \$11.24
- 2 Tbsp [all-purpose flour](#) \$0.03
- 1/4 tsp salt \$0.02
- 1/4 tsp [Freshly cracked black pepper](#) \$0.02
- 2 Tbsp cooking oil \$0.08
- 2 cups beef broth \$0.27
- 2 Tbsp Dijon mustard \$0.13
- 1 Tbsp [Worcestershire sauce](#) \$0.06
- 1 Tbsp [soy sauce](#) \$0.06
- 1.5 tsp [brown sugar](#) \$0.02
- 1.5 tsp dried rosemary \$0.15
- 1.5 tsp dried thyme \$0.15

Instructions

1. Dice the onion and red potatoes. Slice the carrots and celery. Mince the garlic. Place the prepared vegetables in a four or five quart slow cooker.
2. Place the stew meat in a bowl and sprinkle the flour, salt, and pepper over top. Toss the meat until it's evenly coated in flour.
3. Heat a large skillet over medium-high. Once very hot, add the cooking oil and swirl to coat the surface of the skillet. Add the stew meat and cook, without stirring, until browned on the bottom. Stir and then allow the beef to brown on a second side. Transfer the meat to the slow cooker.
4. Turn the heat under the skillet down to medium-low. Add the broth, Dijon, Worcestershire sauce, soy sauce, brown sugar, rosemary, and thyme to the skillet. Stir and cook over medium-low until all the browned bits have dissolved off the bottom of the skillet.

5. Pour the broth over the ingredients in the slow cooker and everything a good stir.
6. Place the lid on the slow cooker and cook on high for four hours or low for eight hours.
7. After cooking the meat and vegetables should both be tender. Stir the stew well to allow the potatoes to slightly break down and thicken the gravy. Taste the stew and adjust the salt or other seasonings to your liking. Serve hot!

See how we [calculate recipe costs here](#).

Nutrition

Serving: 1.25cups | Calories: 269kcal | Carbohydrates: 26g | Protein: 23g | Fat: 8g | Sodium: 591mg |
Fiber: 3g

Slow Cooker Beef Stew <https://www.budgetbytes.com/slow-cooker-beef-stew/>