

Busy Day Beef Stew

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Recipe Source

Servings: 6



Here's a classic old-fashioned beef stew that simmers for hours in the slow cooker. I call it my "lazy" stew because it's so easy to make on busy days. Perfect for hearty appetites, it's guaranteed to keep folks coming back for more!

Ingredients

1 boneless beef chuck roast (1 to 1½ pounds)
1 envelope onion soup mix
2 teaspoons browning sauce, optional
½ teaspoon salt
½ teaspoon pepper
6 cups water
2 cups cubed peeled potatoes (½-inch pieces)
6 to 8 medium carrots, cut into chunks
1 medium onion, chopped
1 cup frozen peas, thawed
1 cup frozen corn, thawed, optional
5 tablespoons cornstarch
6 tablespoons cold water

Cooking Method

Place roast in a slow cooker; sprinkle with soup mix, browning sauce if desired, salt and pepper.

- Pour water over meat. Cover and cook on low for 8 hours.
- Remove roast to a cutting board; let stand for 5 minutes.
- Add vegetables to slow cooker.
- Cube beef and return to slow cooker.
- Cover and cook on low for 1½ hours or until vegetables are tender.
- Combine cornstarch and cold water until smooth; stir into stew.
- Cover and cook on high for 30-45 minutes or until thickened.