

Crockpot Beef Stew Recipe

This Crockpot beef stew recipe is simple, hearty, and totally delicious. It's a classic dish that the whole family will love.

★★★★★ 4.8 from 5 votes



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PREP TIME

20 mins

COOK TIME

10 hrs

TOTAL TIME

10 hrs 20 mins



COURSE

Main Course

CUISINE

American

SERVINGS

6



CALORIES

346 kcal

Cook Mode Prevent your screen from going dark

INGREDIENTS

- 2 pounds boneless stewing beef cubed
- 1 tablespoon olive oil
- 1/2 medium onion chopped
- 4 large carrots peeled & sliced
- 3 sticks celery chopped
- 1 pound Yukon Gold or Russet potatoes peeled & diced
- 6 cloves garlic minced
- 2.5 cups beef broth
- 1 (5.5 ounce) can tomato paste
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- Pepper to taste
- 3 bay leaves

INSTRUCTIONS

1. Sear the beef cubes on all sides over medium-high heat in a large skillet with the olive oil (you may need to do a couple batches) until they're nicely browned on the outside.
2. Meanwhile, prep all your other ingredients (except for the bay leaves), and add them to your slow cooker. *Note on the salt: if you're sensitive to salt for whatever reason, I suggest adding less than the recommended teaspoon AFTER it's done cooking so you can taste it at the end and add much as needed. Like similar recipes, this recipe definitely needs plenty of salt to give it flavor, though.*
3. Give the ingredients in the slow cooker a good stir and then add the beef cubes in (spoon them out of the pan leaving the fat in the pan to discard later). Ensure the beef is mostly submerged in the Crockpot. Gently add the bay leaves in. Cook on low for 10 hours.

NOTES

- This recipe freezes well.
- I suggest cooking this on low for the 10 hours vs. on high for less time. Stewing beef is not tender, and slow cooking it gives it that melt-in-your-mouth texture.
- [This](#) is the 7-quart Crockpot I used to make this recipe.
- Want to make this in your Instant Pot? Try the [Instant Pot version](#) instead.
- *Nutritional information is provided as a courtesy only and should be construed as an estimate rather than a guarantee. Ingredients can vary and Salt & Lavender makes no guarantees to the accuracy of this information*

NUTRITION

Calories: 346kcal	Carbohydrates: 25g	Protein: 38g	Fat: 10g
Saturated Fat: 3g	Cholesterol: 94mg	Sodium: 1112mg	Potassium: 1335mg
Fiber: 4g	Sugar: 6g	Vitamin A: 7206IU	Vitamin C: 25mg
Calcium: 79mg	Iron: 5mg		