

## Comfort on a Budget: How to Make Classic Poor Man's Stew

Prep Time: 15 minutes | Cook Time: 1 hour | Servings: 6



**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 lb ground beef (or turkey)
- 1 large onion, chopped
- 2 carrots, diced
- 2 potatoes, cubed
- 1 can diced tomatoes (14.5 oz)
- 4 cups beef broth
- 1 cup frozen peas
- 2 cloves garlic, minced
- 1 tsp dried thyme
- Salt and pepper to taste

### DIRECTIONS

1. Growing up, my family didn't have much, but we always had a warm bowl of stew waiting for us at the end of the day. My mother would whip up her famous Poor Man's Stew, a dish that not only filled our bellies but also warmed our hearts. It was a staple in our home, a comforting reminder that even the simplest ingredients could create something truly special. Today, I want to share this cherished recipe with you, so you can experience the same warmth and nostalgia that I do every time I make it.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/comfort-on-a-budget-how-to-make-classic-poor-mans-stew/>