

Creamy Crockpot Beef Tips and Mushrooms - A Slow-Cooked Classic

Creamy Crockpot Beef Tips & Mushrooms: Your New Favorite Comfort Food



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

2 lbs beef stew meat
1 cup sliced mushrooms
1 can (10.5 oz) cream of mushroom soup
 $\frac{1}{2}$ cup beef broth
 $\frac{1}{2}$ cup sour cream
1 tsp garlic powder
1 tsp onion powder

Salt and pepper, to taste

Ingredient Tips & Swaps:

Beef stew meat: Chuck roast cut into cubes works beautifully here.

Mushrooms: Cremini or button mushrooms hold up well in slow cooking.

No sour cream? Use plain Greek yogurt or cream cheese for a similar texture.

Want it gluten-free? Use gluten-free mushroom soup and broth.

How to Make Creamy Crockpot Beef Tips & Mushrooms:

1. Prep the Slow Cooker:

2. Mix the Sauce:

Cream of mushroom soup

Beef broth

Sour cream

Garlic powder

Onion powder

Salt and pepper

3. Cook Low & Slow:

On low for 8 hours

Or on high for 4 hours

4. Stir & Serve:

Tips for Crockpot Success:

Sear the beef first (optional): For even deeper flavor, brown the meat in a skillet before adding to the crockpot.

Add herbs: A sprig of thyme or a bay leaf can elevate the flavor during cooking.

Use a liner: For easy cleanup, line your crockpot before cooking.

Double it: This recipe scales easily and freezes well!

What to Serve with It:

Easy Turkey Wings - for a soul food-style spread

Chicken Enchiladas - another cozy main for feeding a group

Dorito Casserole - cheesy, hearty, and fun

DIRECTIONS

1. Prep the Slow Cooker: Add beef stew meat and sliced mushrooms to the slow cooker.
2. Mix the Sauce: In a separate bowl, whisk together:
3. Cream of mushroom soup
4. Beef broth
5. Sour cream
6. Garlic powder
7. Onion powder
8. Salt and pepper
9. Pour the sauce over the beef and mushrooms.
10. Cook Low & Slow: Cover and cook:
11. On low for 8 hours
12. Or on high for 4 hours
13. Until the beef is tender and easy to shred or break apart with a fork.
14. Stir & Serve: Before serving, stir the sauce well to make sure it's creamy and evenly distributed. Serve over rice, egg noodles, mashed potatoes, or cauliflower mash for a low-carb version.
15. Tips for Crockpot Success: Sear the beef first (optional): For even deeper flavor, brown the meat in a skillet before adding to the crockpot.
16. Add herbs: A sprig of thyme or a bay leaf can elevate the flavor during cooking.
17. Use a liner: For easy cleanup, line your crockpot before cooking.
18. Double it: This recipe scales easily and freezes well!
19. What to Serve with It: Round out your plate with comforting sides and drinks:

20. Easy : Turkey Wings - for a soul food-style spread
21. Chicken : Enchiladas - another cozy main for feeding a group
22. Dorito : Casserole - cheesy, hearty, and fun
23. One : Pan Breakfast Bake - great for brunch leftovers
24. Blueberry : Lemonade - a tart sip to balance the richness
25. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.

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

Original recipe: <https://chefmaniac.com/creamy-crockpot-beef-tips-and-mushrooms-a-slow-cooked-classic/>