

Crockpot Loaded Steak and Potato Bake That Practically Cooks Itself

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TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

2 lbs sirloin steak, cubed
4 large potatoes, diced
1 onion, diced
1 cup cheddar cheese, shredded
¾ cup beef broth
... cup Worcestershire sauce
Seasonings: salt, pepper, garlic powder, paprika
(to taste)

DIRECTIONS

- 1.** Layer the Ingredients: In your crockpot, layer cubed steak, diced potatoes, and onion. Season generously with garlic powder, salt, pepper, and paprika.
- 2.** Add the Liquid: Mix beef broth and Worcestershire sauce in a small bowl. Pour evenly over the layers.
- 3.** Cook: Cover and cook:
- 4.** Low: 6-8 hours
- 5.** High: 3-4 hours Until the steak is tender and potatoes are fork-soft.
- 6.** Add the Cheese: In the last 10-15 minutes, sprinkle shredded cheddar over the top. Cover and let it melt into gooey perfection.
- 7.** Serve & Enjoy: Scoop into bowls, garnish with green onions or fresh parsley if desired, and dig in.

SWAPS & NOTES

Steak Alternatives : Use chuck roast or round steak if you're on a budget-just trim excess fat.

Potato Picks : Russet, Yukon gold, or red potatoes all work well.

Cheese Options : Try pepper jack, mozzarella, or a cheddar blend for variation.

Broth Boost : Add a splash of soy sauce or balsamic vinegar for deeper umami.

TIPS FOR SUCCESS

Don't over-stir mid-cook-let the layers stay intact to keep potatoes from turning to mush.

Cut steak and potatoes evenly for consistent cooking.

Add cheese only at the end so it stays melted and stretchy, not rubbery. ?

