

Beef Noodle Soup - A Cozy Classic with Hearty Flavor

Beef Noodle Soup: A Bowl of Comfort You'll Want to Make Again and Again



TIME
7 min

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INGREDIENTS

- 1 lb beef stew meat, cut into 1-inch cubes
- 1 tablespoon cooking oil
- 1 large onion, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 8 cups beef broth
- 1 bay leaf
- 1 teaspoon fresh thyme, chopped
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 8 oz egg noodles
- 1 tablespoon Worcestershire sauce
- 1 tablespoon tomato paste
- 1 tablespoon brown sugar

DIRECTIONS

- Step 1: Sear the Beef:** Heat oil in a large pot or Dutch oven over medium-high heat. Add the beef cubes and cook until browned on all sides, about 5-7 minutes. This adds depth of flavor.
- Step 2: Sauté Aromatics:** Add chopped onion and celery. Cook for 5 minutes until softened. Stir in garlic and cook for another minute until fragrant.
- Step 3: Build the Broth:** Pour in 8 cups of beef broth, then add bay leaf, thyme, salt, and pepper. If using, stir in Worcestershire sauce, tomato paste, or brown sugar. Bring everything to a boil.
- Step 4: Simmer:** Reduce heat to low. Cover and let simmer for 1 $\frac{1}{2}$ to 2 hours, or until the beef is tender and flavorful.
- Step 5: Cook the Noodles:** Add the egg noodles and cook uncovered according to package instructions (typically 6-8 minutes).
- Step 6: Serve:** Remove bay leaf. Ladle into bowls and garnish with chopped green onions, crushed red pepper flakes, or fresh cilantro. Serve hot!

SWAPS & NOTES

& Swaps Beef stew meat is perfect for slow simmering, but chuck roast or sirloin tips work well too.

Broth: Use low-sodium beef broth if you want more control over saltiness.

Egg noodles: You can swap in rice noodles or gluten-free pasta if needed.

Sweetness: Brown sugar balances acidity from tomato paste, but it's totally optional.

TIPS FOR SUCCESS

Brown your beef for best flavor - don't skip the sear.

Simmer low and slow to tenderize the meat and build a rich broth.

Cook noodles just until tender so they don't get mushy.

Add greens like spinach or kale at the end for a veggie boost.

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

Original recipe: <https://chefmaniac.com/beef-noodle-soup-a-cozy-classic-with-hearty-flavor/>