

Rustic Beef Stew - Rich, Hearty, and Full of Comfort

Hearty, savory, and deeply comforting, this



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 4 cups beef broth
- 2 pounds beef chuck, cut into 1-inch cubes
- 3 cloves garlic, minced
- 3 tablespoons flour
- 2 tablespoons canola oil
- 1 tablespoon Worcestershire sauce
- 1 shallot, diced
- 1 (14 oz) can fire-roasted red bell peppers
- 1 (10 oz) can cream of mushroom soup
- 1 (6 oz) can tomato paste

Kosher salt and pepper, to taste

Ingredient Notes and Swaps:

Beef: Chuck roast is perfect for stews-it becomes melt-in-your-mouth tender.

Peppers: Fire-roasted bell peppers add depth; substitute regular roasted peppers if needed.

Soup Alternative: Use sour cream or heavy cream if you want a homemade touch.

Add Veggies: Toss in carrots or potatoes after the first hour for a classic stew spin.

Instructions:

1. Flour and Brown the Beef:

Place flour in a bowl and toss the beef cubes until coated.

Heat 1 tbsp oil in a Dutch oven over medium heat.

In batches, brown the beef on all sides. Remove and set aside.

2. Build the Flavor Base:

Add diced shallot to the pot and cook for 2-3 minutes until softened.

Stir in garlic and cook for 1 minute until fragrant.

3. Add Liquids and Simmer:

Stir in fire-roasted bell peppers, tomato paste, beef broth, Worcestershire, and the browned beef.

Scrape the pot to lift all the flavorful bits from the bottom.

Bring to a boil, reduce heat, cover, and simmer for 1 hour.

4. Add Cream of Mushroom and Finish:

Stir in cream of mushroom soup.

Continue simmering, uncovered, for another 30 minutes until thickened and flavorful.

5. Serve:

Ladle into bowls and serve hot with crusty bread, mashed potatoes, or a fresh salad.

Tips for Success:

Brown in batches to avoid steaming the meat.

DIRECTIONS

1. **Flour and Brown the Beef:** Place flour in a bowl and toss the beef cubes until coated.
2. Heat 1 tbsp oil in a : Dutch oven over medium heat.
3. In batches, brown the beef on all sides. Remove and set aside.
4. **Build the Flavor Base:** Add diced shallot to the pot and cook for 2-3 minutes until softened.
5. Stir in garlic and cook for 1 minute until fragrant.
6. **Add Liquids and Simmer:** Stir in fire-roasted bell peppers, tomato paste, beef broth, Worcestershire, and the browned beef.
7. Scrape the pot to lift all the flavorful bits from the bottom.
8. Bring to a boil, reduce heat, cover, and simmer for 1 hour.
9. **Add Cream of Mushroom and Finish:** Stir in cream of mushroom soup.
10. Continue simmering, uncovered, for another 30 minutes until thickened and flavorful.
11. **Serve:** Ladle into bowls and serve hot with crusty bread, mashed potatoes, or a fresh salad.
12. **Tips for Success:** Brown in batches to avoid steaming the meat.
13. Deglaze thoroughly-those browned bits are flavor gold.
14. Low and slow cooking makes the beef extra tender.
15. **Serving Suggestions and Pairings:** Serve this stew with:
16. Crusty bread or buttery biscuits
17. A side of roasted vegetables or green salad

18. Beer : Cheese Dip to start off a cozy dinner
19. Chicken : Enchiladas or Dorito Casserole if you're feeding a hungry group
20. Storage and Leftovers: Fridge: Store in an airtight container for up to 4 days.
21. Freezer: Cool completely and freeze in portions for up to 3 months.
22. Reheat: Simmer on the stovetop or microwave in short bursts until hot.
23. More Recipes You'll Love: For more hearty and comforting ideas:
24. Easy : Turkey Wings - fall-apart tender and richly seasoned
25. Cajun : Chicken Sausage Gumbo - a Southern classic

SWAPS & NOTES

and Swaps Beef: Chuck roast is perfect for stews-it becomes melt-in-your-mouth tender.

Peppers: Fire-roasted bell peppers add depth; substitute regular roasted peppers if needed.

Soup Alternative: Use sour cream or heavy cream if you want a homemade touch.

Add Veggies: Toss in carrots or potatoes after the first hour for a classic stew spin.

TIPS FOR SUCCESS

Brown in batches to avoid steaming the meat.

Deglaze thoroughly -those browned bits are flavor gold.

Low and slow cooking makes the beef extra tender.

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

Original recipe: <https://chefmaniac.com/rustic-beef-stew-rich-hearty-and-full-of-comfort/>