

Slow Cooker Steak and Cheddar Potato Casserole - A Hearty Family Favorite

Hearty Slow Cooker Steak and Cheddar Potato Casserole: A True Comfort Classic



OVEN
350°F

TIME
3 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1 lb (450g) steak (sirloin or ribeye), thinly sliced
4 large russet potatoes, peeled and thinly sliced
1 medium onion, finely chopped
2 cloves garlic, minced
1 cup shredded cheddar cheese
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup milk
1 tsp dried thyme
1 tsp paprika
Salt and pepper, to taste
2 tbsp olive oil
 $\frac{1}{2}$ cup beef broth
Fresh parsley, chopped (for garnish)
Ingredient Notes & Swaps:
Steak Cuts: Sirloin offers lean flavor; ribeye adds richness.
Cheese Options: Swap in Monterey Jack or gouda for a twist.
Sour Cream Substitute: Greek yogurt works well in a pinch.
Add Veggies: Sliced mushrooms, spinach, or bell peppers would blend beautifully.

DIRECTIONS

- 1.** Sear the Steak: Heat olive oil in a skillet over medium-high. Sear steak strips 2-3 minutes per side until browned. Remove and set aside.
- 2.** SautØ Aromatics: In the same skillet, sautØ onions and garlic for 2 minutes until softened. Set aside.
- 3.** Layer the Casserole: Layer half the potatoes in the bottom of the slow cooker. Top with half the steak, onions, and garlic. Season with salt, pepper, paprika, and thyme. Repeat with remaining potatoes, steak, onions, and seasoning.
- 4.** Add Creamy Mixture: In a bowl, whisk sour cream, milk, and beef broth. Pour evenly over the layered ingredients in the slow cooker.
- 5.** Cook: Cover and cook on low for 6-7 hours, or until potatoes are tender.
- 6.** Add Cheese & Finish: About 30 minutes before serving, sprinkle shredded cheddar over the top. Cover and cook until cheese is melted and bubbly.
- 7.** Garnish & Serve: Sprinkle with fresh parsley and serve warm.

SWAPS & NOTES

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TIPS FOR SUCCESS

Even Slices: Uniform potato slices ensure even cooking.

Don't Skip the Sear: Browning the steak locks in flavor.

Layer Well: Distribute ingredients evenly to avoid dry pockets.

Cheese Timing: Add cheese late to keep it gooey-not overcooked.

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

Original recipe: <https://chefmaniac.com/slow-cooker-steak-and-cheddar-potato-casserole-a-hearty-family-favorite/>