

Crockpot Loaded Steak and Potato Bake: Easy Comfort Food

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TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

2 pounds chuck roast or sirloin steak, cut into 1-inch cubes
2 pounds Yukon Gold or red potatoes, scrubbed and cut into 1-inch pieces
1 medium onion, chopped
2 cloves garlic, minced
1 (10.75 ounce) can cream of mushroom soup (or cream of chicken)
1/2 cup beef broth
1 teaspoon Worcestershire sauce
1/2 teaspoon dried thyme
1/2 teaspoon paprika
Salt and freshly ground black pepper to taste
1 cup shredded cheddar cheese
1/2 cup cooked and crumbled bacon (about 6-8 slices)
1/4 cup chopped fresh green onions or chives, for garnish

DIRECTIONS

1. Let your slow cooker do the work!
2. Combine : Ingredients in Crockpot: Add the cubed steak, potato pieces, chopped onion, and minced garlic to the slow cooker.
3. Make the : Sauce: In a medium bowl, whisk together the cream of mushroom soup, beef broth, Worcestershire sauce, dried thyme, paprika, salt, and black pepper until well combined.
4. Pour and : Stir: Pour the sauce mixture over the steak and potatoes in the slow cooker. Stir everything gently to ensure the steak and potatoes are evenly coated.
5. Slow : Cook: Cover the slow cooker and cook on LOW for 6-8 hours or on HIGH for 3-4 hours, or until the steak is fork-tender and the potatoes are easily pierced with a fork. Cooking times can vary based on your slow cooker's temperature.
6. Add : Cheese and Bacon: About 15-20 minutes before serving, sprinkle the shredded cheddar cheese over the top of the mixture. Replace the lid and continue cooking until the cheese is completely melted and bubbly.
7. Garnish and : Serve: Once the cheese is melted, turn off the slow cooker. Sprinkle the cooked and crumbled bacon and fresh green onions (or chives) over the top. Serve hot!

SWAPS & NOTES

Steak : Chuck roast is great for slow cooking as it becomes

incredibly tender.

Sirloin also works but may cook slightly faster.

For best flavor, you can sear the steak cubes quickly in a hot

pan before adding them to the crockpot, but it's not essential for this "easy" recipe.

Potatoes : Yukon Gold or red potatoes hold their shape well and get wonderfully creamy.

TIPS FOR SUCCESS

Cut Evenly : Cut the steak and potatoes into roughly 1-inch pieces to ensure they cook evenly.

Don't Overfill : Avoid filling your slow cooker more than two-thirds full to ensure even cooking and prevent overflow.

Resist Peeking : Try not to lift the lid too often during cooking, as this releases heat and adds significant time to the cooking process.

Adjust Consistency : If the sauce seems too thick after cooking, you can stir in a splash more beef broth or water.

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

Original recipe: <https://chefmaniac.com/crockpot-loaded-steak-and-potato-bake-easy-comfort-food/>