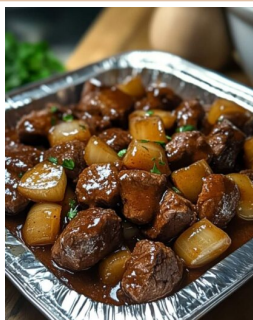


## Easy Beef Tips: Tender Slow-Baked Comfort Food

Get ready for an incredibly comforting and satisfying meal that practically cooks itself! These



**OVEN**  
**300°F**

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**ChefManiac**

### INGREDIENTS

2 lbs stew meat (beef chuck or beef stew meat, cut into 1-1.5 inch cubes)  
1 can (10.5 oz) cream of mushroom soup  
1 packet (about 0.87 oz) brown gravy mix  
1 envelope (about 1 oz) beefy onion soup mix (such as Lipton Beefy Onion)  
1 can (10.5 oz, refilling the cream of mushroom soup can) water

### DIRECTIONS

1. Let's get these delicious : Easy Beef Tips baking!
2. Prepare : Baking Dish: Preheat your oven to 300°F (150°C).
3. Combine : Ingredients: In a 9x13-inch baking pan, add the 2 lbs stew meat. Pour in the 1 can cream of mushroom soup, 1 packet brown gravy mix, and 1 envelope beefy onion soup mix. Refill the empty cream of mushroom soup can with water and add that 1 can of water to the pan.
4. Mix : Thoroughly: Stir all the ingredients together in the baking pan until the stew meat is well coated and the soup and gravy mixes are mostly dissolved.
5. Cover & : Bake (No Peeking!): Cover the baking pan tightly with aluminum foil. This creates a steamy environment that tenderizes the beef. Place the covered pan in the preheated oven and bake for 3 hours. No peeking! Resist the urge to lift the foil, as releasing the steam will affect the tenderness.
6. Serve: After 3 hours, carefully remove the pan from the oven and remove the foil (be cautious of escaping steam). The meat will be super tender and delicious, practically falling apart. Stir the gravy to combine before serving. Serve hot with your favorite side dish, such as creamy mashed potatoes, steamed white rice, or cooked egg noodles.

### SWAPS & NOTES

Stew Meat: Beef chuck, beef stew meat, or even beef round cut into 1-1.5 inch cubes will work well.

The low and slow baking process will ensure tenderness.

Cream of Mushroom Soup: Provides creaminess and umami.

You can use cream of celery or cream of chicken soup if preferred, but mushroom is classic here.

## TIPS FOR SUCCESS

**Tightly Sealed Foil:** Ensure the aluminum foil creates a very tight seal around the baking dish.

This traps the steam, which is essential for tenderizing the stew meat during the long, low bake.

**Low and Slow:** The 300°F temperature and 3-hour bake time are crucial for breaking down the tough fibers in stew meat, resulting in incredibly tender beef tips.

Resist the urge to lift the foil during baking.

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

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