

Hearty Campfire Beef & Veggie Stew: Cozy One-Pot Comfort

Warm and Hearty Beef and Vegetable Stew



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb ground beef (choose halal-certified for a compliant option)
2 cups beef broth (ensure it's halal-certified if needed)
1 can (15 oz) diced tomatoes (undrained)
2 medium potatoes, chopped into bite-sized pieces
1 cup corn (fresh or frozen)
¾ cup peas (fresh or frozen)
¾ cup green beans (fresh or frozen, cut into bite-sized pieces)
1 small onion, diced
2 cloves garlic, minced
1 tsp paprika
¾ tsp cumin
Salt and pepper, to taste
Optional: sliced corn on the cob (for a rustic touch before serving)

DIRECTIONS

- 1. Brown : Beef and Aromatics:** In a large pot or Dutch oven (the kind you can take to the campfire!), brown the ground beef over medium heat. Add the diced onion and minced garlic to the pot as the beef cooks. Continue to cook, breaking up the beef with a spoon, until the beef is fully cooked through and the onion is translucent. Drain any excess fat from the pot.
- 2. Add : Base Ingredients:** Stir in the diced tomatoes (undrained), beef broth, and chopped potatoes. Add the paprika, cumin, salt, and pepper to taste. Give everything a good stir to combine.
- 3. Simmer for : Tenderness:** Bring the mixture to a boil. Once boiling, reduce the heat to low, cover the pot tightly, and let it simmer for 25-30 minutes, or until the potatoes are tender when pierced with a fork. This simmering time allows the flavors to meld beautifully.
- 4. Add : Remaining Veggies:** Add the corn (fresh or frozen), peas, and green beans to the stew. Stir gently to incorporate them.
- 5. Final : Simmer:** Continue to simmer the stew for another 10 minutes, uncovered, until the added vegetables are warmed through and tender-crisp, and the flavors have melded into a cohesive, delicious stew. If the stew seems too thin, you can simmer it uncovered for a few extra minutes to reduce it slightly.
- 6. Optional : Rustic Touch:** For a delightful rustic touch, you can add sliced corn on the cob directly into the stew for the last 5-7 minutes of simmering, or serve them on the side, before dishing it out.
- 7. Serve:** Serve the stew hot, ideally with a side of warm cornbread or fluffy biscuits for soaking up all that

savory goodness.

SWAPS & NOTES

Ground Beef: Using halal-certified ground beef ensures the dish is suitable for those adhering to halal dietary guidelines.

You can use any ground meat you prefer, such as ground turkey or lamb, adjusting cooking times as needed.

Beef Broth: Opt for halal-certified beef broth if required.

Vegetable broth or even just water can be used for a lighter or vegetarian version (though you'd omit the beef).

TIPS FOR SUCCESS

Browning is Key: Don't rush browning the ground beef.

This step builds the foundational flavor for the stew.

Consistent Chop: Chop your potatoes and other firm vegetables into similar bite-sized pieces for even cooking.

Don't Overcook Potatoes: Keep an eye on the potatoes during the first simmer.

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

Original recipe: <https://chefmaniac.com/hearty-campfire-beef-veggie-stew-cozy-one-pot-comfort/>