

## Hearty Beef Stew in Crispy Bread Bowls: Ultimate Comfort Food

Hearty Beef Stew served in Crispy Bread Bowls



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

to create this fantastic Hearty Beef Stew in Crispy Bread Bowls:

### DIRECTIONS

1. Steps for the : Recipe
2. Prepare : Beef:
3. Pat the beef chuck cubes thoroughly dry with paper towels. Season generously all over with salt and freshly ground black pepper.
4. Brown : Beef:
5. In a large : Dutch oven or heavy-bottomed pot, heat the
6. over medium-high heat. Add the seasoned beef cubes in a single layer (work in batches if necessary to avoid overcrowding the pot). Sear for 3-5 minutes per side until beautifully browned on all sides. Remove the browned beef from the pot and set aside.
7. SautØ Aromatics:
8. Reduce the heat to medium. Add the chopped
9. to the pot and cook for 5-7 minutes until softened. Stir in the minced
10. and cook for another minute until fragrant.
11. Build : Flavor Base:
12. Stir in the
13. tomato paste
14. and cook for 2-3 minutes, stirring constantly, until it darkens slightly. This deepens its flavor. Sprinkle the
15. all-purpose flour
16. over the onions and tomato paste, stirring constantly for 1-2 minutes to cook out the raw flour taste.
17. Add : Liquids & Herbs:
18. Gradually whisk in the

19. beef broth
20. (if using), stirring constantly to avoid lumps. Return the browned beef to the pot. Add the dried
21. . Bring the mixture to a gentle simmer, scraping up any browned bits from the bottom of the pot.
22. Simmer : Stew (Initial):
23. Reduce the heat to low, cover the pot, and let the stew simmer for 1 hour, or until the beef begins to tenderize.
24. Add : Vegetables & Continue Simmering:
25. Add the sliced

## SWAPS & NOTES

**Beef Chuck Roast:** This cut is ideal for stewing as it breaks down beautifully into tender, flavorful pieces with long cooking.

You can also use beef stew meat, which is often pre-cut.

**Red Wine:** A dry red wine like Cabernet Sauvignon, Merlot, or Pinot Noir adds depth and complexity to the stew.

If you prefer not to use alcohol, simply substitute with an equal amount of beef broth.

## TIPS FOR SUCCESS

**Pat Beef Dry & Sear Well:** This is crucial for developing deep, rich flavor in your stew.

Don't overcrowd the pot when browning.

**Low and Slow Simmer:** Patience is key for tender beef.

The long simmering time allows the tough cuts of beef to break down and become meltingly tender.

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

Original recipe: <https://chefmaniac.com/heartly-beef-stew-in-crispy-bread-bowls-ultimate-comfort-food/>