

Hearty Slow Cooker Steak & Cheddar Potato Casserole

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OVEN
300°F

TIME
2-3 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1 lb (450g) steak (sirloin or ribeye recommended), thinly sliced into strips
4 large russet potatoes, peeled and thinly sliced
1 medium onion, finely chopped
2 cloves garlic, minced
1 cup shredded cheddar cheese
1/2 cup sour cream
1/2 cup milk (whole or 2%)
1 teaspoon dried thyme
1 teaspoon paprika
Salt and pepper, to taste
2 tablespoons olive oil
1/2 cup beef broth
Fresh parsley, chopped for garnish

Swaps and Notes:

Steak: While sirloin or ribeye are fantastic for tenderness and flavor, you can also use flank steak or even chuck steak cut into thin strips. Just ensure it's cut against the grain for tenderness.

Potatoes: Russet potatoes are ideal for their starchiness which helps absorb the flavors, but Yukon Golds would also work. Slice them as uniformly as possible for even cooking.

Cheese: Sharp cheddar adds a great bite, but a mix of cheddar and Monterey Jack, or even some smoked gouda, would be delicious.

Sour Cream/Milk: For a richer casserole, use

full-fat sour cream and whole milk. For a lighter version, you can use low-fat sour cream or a dairy-free alternative, though the texture might vary slightly.

Herbs: Dried rosemary or a bay leaf could be added for additional aromatic complexity.

Broth: Chicken or vegetable broth can be substituted for beef broth if needed.

Spicy Kick: A pinch of red pepper flakes in the layering can add a nice warmth.

DIRECTIONS

1. This casserole comes together with a bit of stovetop prep, then the magic happens in the slow cooker!
2. Sear the : Steak: Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Add the thinly sliced steak strips to the hot skillet and sear for 2-3 minutes on each side until nicely browned. This step is crucial for adding depth of flavor. Remove the steak from the skillet and set it aside.
3. SautØ Aromatics: In the same skillet (no need to clean it!), add the finely chopped onion and minced garlic. SautØ for about 2 minutes until the onions are softened and fragrant. Remove from heat and set aside.
4. Layer the : Slow Cooker - First Layer: Begin layering your ingredients in your slow cooker. Place half of the thinly sliced potatoes evenly across the bottom. Top this with half of the seared steak and half of the sautØed onions and garlic. Season this layer generously with salt, pepper, half of the paprika, and half of the dried thyme.
5. Layer the : Slow Cooker - Second Layer: Add the remaining sliced potatoes to form a second layer. Follow with the remaining steak, onions, and garlic. Season this top layer similarly with the rest of the salt, pepper, paprika, and thyme.
6. Prepare and : Pour Liquid: In a small bowl, whisk together the sour cream, milk, and beef broth until well combined. Pour this creamy mixture evenly over the layered ingredients in the slow cooker, ensuring it seeps down through the potatoes.
7. Slow : Cook: Cover the slow cooker with its lid. Cook on low for 6-7 hours, or until the potatoes are

completely tender when pierced with a fork. Cooking on low and slow is key for tender results.

8. **Add : Cheese & Finish:** Approximately 30 minutes before serving, remove the lid and sprinkle the shredded cheddar cheese evenly over the top of the casserole. Replace the lid and continue to cook for the remaining time, until the cheese is beautifully melted and bubbly.
9. **Garnish and : Serve:** Once the cheese is melted, turn off the slow cooker. Garnish with fresh chopped parsley for a pop of color and freshness. Serve hot and enjoy this comforting, hearty meal!

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