

## EASY BEEF TIPS: Your New Favorite Comfort Food Casserole

tender, melt-in-your-mouth beef



**OVEN**  
**300°F**

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### INGREDIENTS

- 2 lbs stew meat
- 1 can cream of mushroom soup
- 1 packet brown gravy mix
- 1 envelope beefy onion soup mix
- 1 can of water

#### Swaps and Notes:

**Stew Meat:** While stew meat is perfect for this, you can also use beef chuck roast cut into 1-2 inch cubes. The long, slow cooking time will break down any tougher cuts, leaving them incredibly tender.

**Cream of Mushroom Soup:** This adds a fantastic creamy base and umami depth. If you're not a fan, you could try cream of celery or even cream of chicken for a slightly different flavor profile.

**Brown Gravy Mix:** Any standard brown gravy mix will work here. If you prefer a thicker gravy, you can add an extra tablespoon of flour or cornstarch to the mix before combining, or thicken it on the stovetop after baking if it's too thin for your liking.

**Beefy Onion Soup Mix:** This is a secret weapon for flavor! It brings a savory, oniony punch that makes the gravy irresistible. Don't skip it!

**Water:** One can of water (using the empty soup can for measurement) is usually enough, but if your meat seems lean, you can add a splash more to ensure plenty of liquid for the gravy. You can also use beef broth for an even richer flavor.

Instructions:

**Prep Your Oven and Pan:** Preheat your oven to 300°F (150°C). Grab a 13x9-inch baking pan. You don't need to grease it, as the soup and gravy will provide enough moisture.

**Combine Ingredients:** In the 13x9 pan, place the 2 lbs of stew meat.

Pour in the 1 can of cream of mushroom soup, sprinkle in the 1 packet of brown gravy mix, and then the contents of the 1 envelope of beefy onion soup mix.

Add 1 can of water (using one of the empty soup cans to measure).

Using a spoon or spatula, mix all the ingredients together right in the pan. Make sure the beef pieces are mostly submerged in the liquid mixture.

**Cover and Bake:** Tightly cover the baking pan with aluminum foil. This seal is crucial for creating a steamy environment that tenderizes the beef.

Place the covered pan in your preheated oven and bake for 3 hours. And remember, no peeking! Resisting the urge to lift the foil keeps all that tenderizing steam trapped inside.

**Serve and Season:** After 3 hours, carefully remove the foil (be cautious of hot steam!). The meat will be incredibly tender, and the gravy will be rich and delicious. Taste the gravy and add salt and pepper to taste if needed.

Tips for Success:

**The "No Peeking" Rule is Key:** Seriously, resist the urge! Every time you lift the foil, you release steam, which slows down the cooking process and can make the meat less tender.

**Cut Your Meat Evenly:** While stew meat is pre-cut, if you're cubing a chuck roast yourself, try to keep the pieces roughly the same size for even cooking.

**Don't Fear the Low and Slow:** The low oven temperature and long cooking time are what make the beef so unbelievably tender. This isn't a recipe to rush.

**Rest After Baking:** Just like roasts, letting the beef tips rest for a few minutes after coming out of the oven allows the juices to redistribute, making them even more flavorful.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another crowd-pleasing, easy meal, try [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

If you're a fan of rich, savory dips, don't miss [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#).

And for a pasta dish that comes together quicker than you'd think, check out This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast.

Final Thoughts:

## DIRECTIONS

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- 9.** Enjoy your incredibly tender beef tips!
- 10.** Tips for Success: The "No Peeking" Rule is Key: Seriously, resist the urge! Every time you lift the foil, you release steam, which slows down the cooking process and can make the meat less tender.

11. **Cut : Your Meat Evenly:** While stew meat is pre-cut, if you're cubing a chuck roast yourself, try to keep the pieces roughly the same size for even cooking.
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13. **Rest : After Baking:** Just like roasts, letting the beef tips rest for a few minutes after coming out of the oven allows the juices to redistribute, making them even more flavorful.
14. **Serving Suggestions and Pairings:** These Easy Beef Tips are incredibly versatile and perfect for soaking up all that delicious gravy. My top recommendations are creamy mashed potatoes, fluffy white rice, or wide egg noodles. For a touch of green, serve with a simple side salad or steamed green beans. If you're looking for other hearty, comforting meals that are easy on the effort, you might enjoy my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed With Southern Flavor](#) or a delicious bowl of [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#).
15. **Storage and Leftover Tips:** Leftover beef tips are fantastic! Store them in an airtight container in the refrigerator for up to 3-4 days. They reheat beautifully in the microwave or gently on the stovetop. If the gravy has thickened too much upon cooling, you can add a splash of beef broth or water when reheating to loosen it up. This dish also freezes well for up to 3 months; simply thaw in the refrigerator overnight before reheating.
16. **More Recipes You Will Love:** If you appreciate the ease and comfort of this dish, here are some other Chefmaniac favorites that deliver big flavor with minimal fuss:
17. For another crowd-pleasing, easy meal, try : [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).
18. If you're a fan of rich, savory dips, don't miss [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#).
19. And for a pasta dish that comes together quicker than you'd think, check out [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).
20. **Final Thoughts:** These Easy Beef Tips are a true lifesaver on those busy days when you crave something deeply satisfying but don't have hours to spend in the kitchen. It's a classic for a reason - delivering incredible tenderness and flavor with almost no effort. Give this recipe a try, and prepare to add it to your list of go-to comfort foods!
21. What's your ultimate "set-it-and-forget-it" meal? Share your tips in the comments below, and be sure to follow [Chefmaniac.com](#) for more simple and delicious recipes!

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-beef-tips-your-new-favorite-comfort-food-casserole/>