

French Onion Beef and Noodles: The Ultimate Comfort Dinner Ready in 45 Minutes

French Onion Beef and Noodles: Your New Favorite Cozy Meal



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25 min

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INGREDIENTS

Swaps and Notes:

Beef: If you can't find stew meat, chuck roast cut into cubes works perfectly. You could also substitute ground beef for a faster-cooking alternative, but cooking time will be reduced significantly.

Cheese: While Swiss or Gruyère is traditional for French Onion flavor, you can use Provolone or even Mozzarella in a pinch. However, the nutty flavor of Swiss or Gruyère is highly recommended.

Noodles: While egg noodles are classic for beef and noodle dishes, you could use penne or rotini pasta. You may need to adjust the liquid slightly to accommodate the pasta shape.

Extra Flavor: For an even richer, more complex flavor, stir in 1 tablespoon of Worcestershire sauce and 1 teaspoon of dried thyme along with the broth.

? Step-by-Step Instructions:

Step 1: Brown the Beef:

Step 2: Simmer the Beef and Broth:

Step 3: Cook the Noodles:

Step 4: Melt the Cheese and Serve:

Tips for Success:

Don't Rush the Browning: A deep, dark brown crust on the beef is essential for building the initial flavor base of this entire dish. Be patient and cook the beef in batches if necessary to avoid

steaming it.

Real Caramelization (Optional): While the canned soup provides the French onion essence, for the ultimate depth, slice two large yellow onions and caramelize them in the skillet before adding the beef. This step takes about 20-30 minutes, but it's worth the effort if you have the time.

Check the Noodles: Taste a noodle before serving to make sure it's cooked to your desired tenderness. If the dish seems too dry before the noodles are done, add a splash more beef broth.

Serving Suggestions and Pairings:

Bread: Crusty French bread is a must for soaking up that decadent, cheesy sauce.

Green Salad: A simple, crisp side salad with a light Vinaigrette dressing offers a nice, acidic contrast.

Vegetables: Try steamed green beans or asparagus, seasoned simply with salt, pepper, and lemon juice.

Nutritional Information (Per Serving, Estimated):

Calories: 580 kcal

Protein: 45g

Fat: 30g

Carbohydrates: 35g

Fiber: 2g

Storage and Leftover Tips:

More Recipes You Will Love:

For a super easy weeknight shortcut, try this rich and cheesy Dorito Casserole.

If you're hosting a gathering, you can't go wrong with these family-friendly Sheet Pan Quesadillas.

Looking for an impressive appetizer? My go-to is this incredibly simple Baked Brie Appetizer.

Final Thoughts:

DIRECTIONS

- 1. Step 1: Brown the Beef:** Heat the olive oil in a large, deep skillet or Dutch oven over medium heat. Season the beef stew meat with salt, pepper, onion powder, and garlic powder. Add the beef to the hot skillet, making sure not to overcrowd the pan. Brown the beef on all sides until it has a nice, deep crust.
- 2. Step 2: Simmer the Beef and Broth:** Pour in the can of French onion soup and the beef broth. Bring the mixture to a gentle simmer. Once simmering, reduce the heat to low, cover the skillet, and cook for 20-25 minutes. This allows the beef to become wonderfully tender and absorb the rich flavors.
- 3. Step 3: Cook the Noodles:** Stir the uncooked egg noodles directly into the simmering beef and sauce mixture. Stir well to ensure the noodles are submerged. Cover the skillet again and continue to cook for another 8-10 minutes, or until the noodles are tender and the sauce has thickened significantly.
- 4. Step 4: Melt the Cheese and Serve:** Turn off the heat. Sprinkle the shredded Swiss or Gruyère cheese evenly over the top of the dish. Place the lid back on the skillet for 3-5 minutes to allow the cheese to fully melt and become gooey. Stir gently to incorporate some of the cheese into the sauce. Garnish with chopped fresh parsley and serve hot.
- 5. Tips for Success: Don't Rush the Browning:** A deep, dark brown crust on the beef is essential for building the initial flavor base of this entire dish. Be patient and cook the beef in batches if necessary to avoid steaming it.
- 6. Real : Caramelization (Optional):** While the canned soup provides the French onion essence, for the

ultimatedepth, slice two large yellow onions and caramelize them in the skillet before adding the beef. This step takes about 20-30 minutes, but it's worth the effort if you have the time.

7. Check the : Noodles: Taste a noodle before serving to make sure it's cooked to your desired tenderness. If the dish seems too dry before the noodles are done, add a splash more beef broth.
8. Serving Suggestions and Pairings: This hearty dish is incredibly rich and comforting on its own, but it pairs beautifully with fresh, crisp sides to balance the meal.
9. Bread: Crusty French bread is a must for soaking up that decadent, cheesy sauce.
10. Green : Salad: A simple, crisp side salad with a light Vinaigrette dressing offers a nice, acidic contrast.
11. Vegetables: Try steamed green beans or asparagus, seasoned simply with salt, pepper, and lemon juice.
12. For a drink pairing, the richness of the beef and cheese goes perfectly with a full-bodied red wine, like a Merlot or a Cabernet Sauvignon. If you prefer a mixed drink, a simple, crisp beverage like a classic gin and tonic or perhaps a refreshing Mojito would also cut through the richness nicely.
13. Nutritional Information (Per Serving, Estimated):
Calories: 580 kcal
14. Protein: 45g
15. Fat: 30g
16. Carbohydrates: 35g
17. Fiber: 2g
18. Note: This is an estimate based on average ingredient values and serving size.
19. Storage and Leftover Tips: Storage: Allow the leftovers to cool completely before transferring them to an airtight container. Store in the refrigerator for up to 3-4 days.
20. Reheating: This dish reheats well! The sauce will likely thicken considerably in the fridge. To reheat, place the leftovers in a pot or skillet and add a splash (1/4 to 1/2 cup) of extra beef broth or water. Heat gently over medium-low heat, stirring occasionally, until warmed through. The extra liquid helps rehydrate the noodles and reconstitute the sauce.
21. More Recipes You Will Love: If you enjoy cozy, satisfying meals like this, you should try some of these other favorites:
22. For a super easy weeknight shortcut, try this rich and cheesy Dorito Casserole.
23. If you're hosting a gathering, you can't go wrong with these family-friendly Sheet Pan Quesadillas.
24. Looking for an impressive appetizer? My go-to is this incredibly simple Baked Brie Appetizer.
25. Final Thoughts: This French Onion Beef and Noodles is proof that comfort food doesn't have to be complicated. With the smart use of a pantry shortcut, you can achieve that sought-after, deep French onion flavor in under an hour, all in a single skillet. Give it a try on your next cozy night in.

SWAPS & NOTES

Olive Oil 2 tablespoons Or use butter for richer flavor.

Beef Stew Meat 1 pound Cubed, about 1-inch pieces.

Onion Powder 1 teaspoon Garlic Powder 1 teaspoon Salt & Pepper To taste Canned French Onion Soup 1 can (10.5 oz) This is our flavor shortcut!

Beef Broth 2 cups Low sodium preferred.

TIPS FOR SUCCESS

Don't Rush the Browning: A deep, dark brown crust on the beef is essential for building the initial flavor base of this entire dish.

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Real Caramelization (Optional): While the canned soup provides the French onion essence, for the ultimate depth, slice two large yellow onions and caramelize them in the skillet before adding the beef.

This step takes about 20-30 minutes, but it's worth the effort if you have the time.

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

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