

## Slow Cooker Beefy Onion Noodles: The Cozy Comfort Food Dinner You Need

Slow Cooker Beefy Onion Noodles



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

2 pounds beef stew meat or chuck roast, cut into chunks  
1 packet onion soup mix  
1 medium onion, sliced  
3 cloves garlic, minced  
3 cups beef broth  
1 can cream of mushroom soup  
1 teaspoon Worcestershire sauce  
12 ounces egg noodles  
2 tablespoons butter  
Salt and black pepper, to taste  
Fresh parsley, chopped, for garnish

### DIRECTIONS

1. Add the beef to the slow cooker: Place the beef stew meat or chuck roast pieces into the slow cooker.
2. Layer in the flavor: Add the sliced onion, minced garlic, onion soup mix, beef broth, cream of mushroom soup, and Worcestershire sauce. Stir gently to combine.
3. Cook low and slow: Cover and cook on low for 7 to 8 hours or on high for 4 to 5 hours, until the beef is tender and easy to shred or break apart with a spoon.
4. Shred or break up the beef: If using larger pieces of chuck roast, shred the beef lightly in the slow cooker once it is tender. Stir it back into the sauce.
5. Cook the noodles: Near the end of cooking, prepare the egg noodles according to package directions. Drain them well.
6. Bring it all together: Stir the cooked noodles and butter into the slow cooker, tossing until the noodles are fully coated in the beefy onion sauce. Taste and adjust with salt and black pepper as needed.
7. Garnish and serve: Top with chopped parsley and serve hot.

### SWAPS & NOTES

Chuck roast is a great choice here because it becomes wonderfully tender in the slow cooker.

Beef stew meat also works well and makes prep even easier.

If you want a slightly richer flavor, you can brown the beef before adding it to the slow cooker, but it is not absolutely necessary.

Egg noodles are classic for this dish because they hold onto the sauce beautifully and cook up tender without getting too heavy.

## TIPS FOR SUCCESS

The biggest key to this recipe is giving the beef enough time to become fully tender.

If it still feels tough, it probably needs a little more time in the slow cooker.

Low and slow usually gives the best texture.

Cooking the noodles separately helps keep them from becoming overly soft or absorbing too much liquid during the long cook time.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/slow-cooker-beefy-onion-noodles-the-cozy-comfort-food-dinner-you-need/>