

4 Ingredient Slow Cooker Ribbon Noodles for the Easiest Comfort Food Dinner

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TIME

20 to 30 min

METHOD

Slow cooker

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Recipe Card

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INGREDIENTS

2 pounds beef stew meat, cut into 1- to 1½-inch chunks
2 cans (10.5 ounces each) condensed French onion soup
1 packet (1 ounce) dry onion soup mix
12 ounces wide ribbon pasta, such as pappardelle or extra-wide egg noodles

DIRECTIONS

1. Place the beef stew meat in the bottom of a 4- to 6-quart slow cooker.
2. Pour the condensed : French onion soup over the beef.
3. Sprinkle the dry onion soup mix evenly over the top.
4. Stir lightly to combine.
5. Cover and cook on low for 7 to 8 hours, or until the beef is tender.
6. About 20 to 30 minutes before serving, cook the ribbon noodles or extra-wide egg noodles according to package directions until just tender.
7. Drain the noodles and stir them into the slow cooker with the beef mixture.
8. Toss gently so the noodles are coated in the rich onion gravy, then serve warm.
9. This method is a best-fit completion based on the ingredient set found online; the published snippets clearly list the ingredients, while one search result describes adding the beef to the slow cooker first and cooking until tender.

SWAPS & NOTES

Beef stew meat is the most common version I found for this recipe, and it works especially well because it becomes tender during the long slow-cooker time.

If you cannot find ribbon pasta, extra-wide egg noodles are the closest substitute and fit the same comfort-food style.

That substitution is also reflected in one of the recipe listings I found.

Because the soups and soup mix already bring a lot of salt and flavor, you likely will not need much extra seasoning.

TIPS FOR SUCCESS

Brown the beef first if you want deeper flavor, though the basic 4-ingredient version does not require it.

Cook the noodles separately and stir them in near the end.

That helps them keep their texture instead of getting overly soft in the slow cooker.

If the mixture seems thicker than you like after adding the noodles, a small splash of warm broth can loosen it.

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

Original recipe: <https://chefmaniac.com/4-ingredient-slow-cooker-ribbon-noodles-for-the-easiest-comfort-food-dinner/>