

Slow Cooker Loaded Veggie Beef Stew: A Comforting Family Favorite

2 pounds beef chuck, cut into 1-inch cubes



TIME
20 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 2 pounds beef chuck, cut into 1-inch cubes
- 6 slices bacon, chopped
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 1 cup frozen peas
- 1 cup frozen corn
- 1 cup frozen green beans
- 1 cup red wine
- 4 cups beef broth
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper, to taste

DIRECTIONS

1. In a large skillet, cook the bacon over medium heat until crispy. Remove the bacon and set aside, leaving the bacon grease in the skillet.
2. Add the beef cubes to the skillet and cook until browned on all sides. Transfer the beef to the slow cooker.
3. In the same skillet, sauté the onion and garlic until softened. Add the carrots and celery and cook for an additional 2-3 minutes.
4. Transfer the vegetable mixture to the slow cooker, on top of the beef.
5. Add the frozen peas, corn, and green beans to the slow cooker.
6. In a small bowl, mix together the red wine, beef broth, tomato paste, Worcestershire sauce, thyme, and rosemary. Pour the mixture over the ingredients in the slow cooker.
7. Cover and cook on low for 6-8 hours, or on high for 4-6 hours.
8. Before serving, stir in the cooked bacon and season with salt and pepper to taste.
9. Tip: For a thicker stew, mix 2 tablespoons of cornstarch with 2 tablespoons of water and stir into the stew during the last 30 minutes of cooking.

TIPS FOR SUCCESS

For a vegetarian option, simply omit the bacon and beef and add more vegetables or substitute with tofu or beans.

To make this stew gluten-free, use gluten-free beef broth and Worcestershire sauce.

For a richer flavor, sear the beef cubes in the bacon grease before adding them to the slow cooker.

Feel free to add or substitute any vegetables you have on hand, such as potatoes, mushrooms, or bell peppers.

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

Original recipe: <https://chefmaniac.com/slow-cooker-loaded-veggie-beef-stew-a-comforting-family-favorite/>