# Tender Beef, Rustic Veggies, and a Savory Broth-This Stew Is My Cozy Go-To

Hearty Beef Stew with Potatoes, Carrots, and Celery

| TIME | METHOD | PRINT | SAVE |
|---|---|---|---|
| 20 min | Slow cooker | Recipe Card | PDF |

## INGREDIENTS

- 2 lbs beef stew meat, cut into chunks
- 2 tbsp olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 4 cups beef broth
- 4 large carrots, peeled and sliced
- 3 large potatoes, peeled and cut into chunks
- 2 celery stalks, chopped
- 2 tbsp tomato paste
- 1 tsp thyme (dried or a few sprigs fresh)
- 1 bay leaf
- Salt and pepper, to taste
- 2 tbsp flour (optional, for thickening)
- Fresh parsley, chopped (for garnish)

## DIRECTIONS

1. Brown the Beef: In a large Dutch oven, I heat the olive oil over medium-high heat. I add the beef in batches, giving each piece space so it browns properly rather than steams. This step builds a deep, savory base you can’t skip.
2. Once browned, I transfer the beef to a plate and move on to the aromatics.
3. SautØ the Aromatics: In the same pot, I add a little more oil if needed, then sautØ the onions and garlic for about 5 minutes. Once softened and fragrant, I stir in the tomato paste and let it cook for another minute-it deepens the flavor and adds a slight richness to the broth.
4. Simmer the Stew: Time to build the base. I return the browned beef to the pot and add:
5. Beef broth
6. Carrots, potatoes, and celery
7. Thyme and bay leaf
8. I give it all a good stir and bring it to a gentle boil, then reduce the heat to low and cover. I let it simmer for 1.5 to 2 hours, stirring occasionally, until the beef is fork-tender and the vegetables are soft but not mushy.
9. Thicken the Stew (Optional): If I want a heartier, gravy-like stew (and I usually do), I make a quick flour slurry:Mix 2 tablespoons of flour with a few tablespoons of cold water until smooth, then stir it into the stew during the last 15-20 minutes of cooking.
10. It thickens beautifully without clumping-and makes each spoonful feel even more comforting.

11. Season and Serve: Before serving, I taste and adjust the seasoning with salt and pepper, then ladle the stew into deep bowls.
12. A sprinkle of fresh parsley over the top adds brightness and color to all those warm, earthy tones.

**More recipes: ChefManiac.com**

Original recipe: https://chefmaniac.com/tender-beef-rustic-veggies-and-a-savory-broth-this-stew-is-my-cozy-go-to/