



🍴 6 People

🕒 2.5 Hours

🍴 420 kcal

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Classic Beef Stew

HEARTY AND WARMING

INGREDIENTS

2 lbs beef chuck, cubed

1/4 cup flour

3 tbsp olive oil

1 lb Yukon Gold potatoes

DIRECTIONS

1. Season beef cubes with salt and pepper, then toss with flour. Heat oil in a large Dutch oven and brown beef in batches until deeply golden on all sides. Set aside.

2. In the same pot, sauté onion until softened, about 5 minutes. Add carrots and celery, cooking another 3 minutes. Deglaze with a splash of beef broth, scraping up browned bits.



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INGREDIENTS

2 lbs beef chuck, cubed

1/4 cup flour

3 tbsp olive oil

1 lb Yukon Gold potatoes

4 carrots, sliced

3 celery stalks, diced

1 large onion, diced

4 cups beef broth

2 bay leaves

Fresh thyme

DIRECTIONS

1. Season beef cubes with salt and pepper, then toss with flour. Heat oil in a large Dutch oven and brown beef in batches until deeply golden on all sides. Set aside.
2. In the same pot, sauté onion until softened, about 5 minutes. Add carrots and celery, cooking another 3 minutes. Deglaze with a splash of beef broth, scraping up browned bits.
3. Return beef to pot. Add remaining broth, bay leaves, and fresh thyme. Bring to a boil, then reduce to a simmer. Cover and cook for 1.5 hours, stirring occasionally.
4. Add cubed potatoes and continue simmering 30-40 minutes until meat and vegetables are tender. Remove bay leaves and thyme stems. Adjust seasoning and serve hot with crusty bread.