

Crockpot Beef Casserole

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A delicious, hearty and incredibly easy meal, this savory beef casserole combines tender beef and aromatic vegetables in a crock pot. The result is delicious meal that is easy to prep and perfect for cold winter nights. Serve with crusty french bread and roasted potatoes for an incredibly filling and heartwarming meal.

Ingredients:

1 1/2 lb stewing steak
2 c. beef stock
2 Tbsp flour
2 Tbsp olive oil
3 carrots, chopped into 1-inch pieces
2 large onions, chopped
2 stalks celery, roughly chopped
salt and pepper to taste

Directions:

1. Cut beef steak into 1-inch pieces. In large bowl combine beef, flour, salt and pepper and toss to coat beef.
2. In large skillet heat oil until very hot. Add meat and brown on all sides. Remove beef from pan and set aside.
3. Add onions to skillet and cook until soft and golden.
4. In crockpot layer carrots, onions, and beef. Add beef stock and cover. Cook on high for 30 minutes, then on low for 6-8 hours. Serve immediately.

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