



## SLOW COOKER STEAK AND POTATO SOUP

### INGREDIENTS

2 lbs Stew Meat, Cubed Sirloin or Top Round  
3 TBSP Steak It Easy Seasoning Blend  
1/2 Cup Flour  
1/2 Tsp Kosher Salt  
1 Onion, large-diced  
48 oz Beef Stock  
28 oz Potatoes O'Bryan Or Frozen Cubed Potatoes  
2 cups Frozen Peas and Carrots  
**Optional:** 2 TBSP Minced Fresh Parsley

SERVINGS: 6

### INSTRUCTIONS

1. Season stew meat with Steak It Easy.
2. In a zip-loc baggie, toss with flour.
3. In a skillet or in slow cooker with Sauté feature, brown meat in small batches. (Shake off excess flour).
4. Remove and sauté onions with kosher salt.
5. Place meat and onions in slow cooker with beef stock and potatoes.
6. Cover and cook on low for about 6-8 hours. On high for about 4-6 hours.
7. Half-way through, add peas and carrots or defrost and add an hour before serving.
8. Serve with minced parsley if using.

