

Slow Cooker Beef Stew

This simple and easy slow-cooked beef stew will certainly warm you up this Autumn!

Rich in flavour, and full of tender meat and nutritious vegetables. Perfect to make whilst you go about your day!

Information

- Serves: 8 people
- Prep Time: 20 minutes
- Cooking time: 8 hours

Ingredients

- 460ml Of Beef Stock
- 3 Tbsp All-Purpose Flour
- 3 Tsp Of Horseradish
- 1lb Of Carrots
- 200g Button Mushrooms
- 3 Shallots
- 2 Large Celery Ribs
- 4 Cloves Of Garlic
- 4lb of Beef (chuck arm roast or top blade is recommended) cut into bite-size pieces
- 2 Tsp of Oregano
- Salt & Pepper to Taste

Equipment

- [5.5L Slow Cooker](#)
- [Kitchen Knife](#)
- [Peeler](#)
- [Measuring Utensils](#)

Method

1. Whisk together stock, flour, horseradish in a 5+ litre slow cooker and then add the chopped mushrooms, celery, shallots, garlic, carrots and oregano, then stir again.
2. Heat oil in a large pan, season the beef with salt and pepper and cook the beef until the outside is seared and then place this into the slow cooker.
3. Cover and cook on low heat for 7-8 hours or on high heat for 5-6 hours. Stir halfway through and season with salt and pepper if needed after tasting.

Serve with creamy mashed potato or your favourite seasonal vegetables and enjoy this real winter warmer dinner!