

Classic Beef Stew

A hearty and comforting stew perfect for a chilly evening, this recipe delivers rich flavors and tender beef in a savory sauce.

 Dinner

 Stew

 Prep Time 30 Minutes	 Cook Time 150 Minutes	 Servings Six Person
 Difficulty Easy	 Diet Non Veg	 Ingredients 16

Directions

- Season the beef with salt and pepper, then coat lightly with flour.
- Heat olive oil in a large Dutch oven over medium-high heat. Brown the beef in batches, then set aside.
- In the same pot, sauté the onions until translucent. Add the garlic and cook for another minute.
- Add red wine (if using) and scrape up any browned bits from the bottom of the pot. Simmer for 2-3 minutes.
- Stir in beef broth, tomato paste, Worcestershire sauce, thyme, and bay leaves. Return the beef to the pot.
- Cover and simmer on low heat for 1.5-2 hours, stirring occasionally.
- Add carrots and potatoes. Continue simmering for another 30-40 minutes, or until the vegetables are tender.
- Taste and adjust seasoning with salt and pepper. Remove bay leaves before serving.
- Garnish with fresh thyme sprigs and serve hot with crusty bread or over rice.

Ingredients

Name	Measurement	Quantity	Notes
All-purpose flour	Tablespoons	2	N/A
Bay leaf	Other	2	N/A
Salt	Other	N/A	To taste
Beef chuck	Pounds	2	Cut into bite-sized pieces
Beef broth	Cups	3	N/A
Fresh thyme sprigs	Other	N/A	Optional, for garnish

Name	Measurement	Quantity	Notes
Olive oil	Tablespoons	2	N/A
Garlic clove	Other	3	Minced
Carrot	Medium	4	Peeled and sliced
Onion	Large	1	Chopped
Dried Thyme	Teaspoons	2	N/A
Tomato paste	Tablespoons	2	N/A
Pepper	Other	N/A	To taste
Baby potato	Pounds	1	Halved
Worcestershire sauce	Tablespoons	1	N/A
Red wine	Cups	1	Optional; replace with more beef broth if preferred