

Easy Classic Beef Stew with Vegetables

A hearty, slow-simmered beef stew packed with tender beef, root vegetables, and deep flavor - perfect for cozy evenings and family dinners.

Ingredients

- 2-3 lbs tender beef stew meat (e.g., chuck or round), cut into 1-inch cubes
- 2 tablespoons cooking oil (olive oil or vegetable oil)
- 1 large onion, chopped
- 3 cloves garlic, minced
- 3-4 carrots, peeled and chopped
- 3-4 potatoes, peeled and chopped into chunks
- 2 stalks celery, chopped (optional)
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 3 whole bay leaves
- 1-2 small beef bouillon cubes (optional)
- 1/2 teaspoon whole peppercorns (optional)
- Salt and pepper to taste
- 4 cups beef broth or water
- 1 tablespoon tomato paste (optional)
- 1 teaspoon Worcestershire sauce (optional)
- 1 teaspoon fresh lemon juice (optional)

Instructions

1. Sear the beef: In a large skillet or Dutch oven, heat oil over medium-high heat. Add beef cubes and brown on all sides. Do this in batches to avoid overcrowding the pan. Remove and set aside.
2. Sauté aromatics: In the same pan, add onions and garlic. Sauté until soft and golden brown, about 5-7 minutes.
3. Combine ingredients: Transfer the browned meat, onions, and garlic to a large pot or Dutch oven. Add carrots, potatoes, celery (if using), bay leaves, thyme, oregano, and optional beef bouillon and peppercorns.
4. Add liquid & flavoring: Pour in beef broth or water until everything is just covered. Stir in tomato

paste and Worcestershire sauce if using. Add salt and pepper to taste.

5. Simmer slowly: Cover and let simmer on low heat for 3-4 hours, stirring occasionally, until the beef is tender and the flavors are rich and developed.

6. Final touches: Just before serving, stir in lemon juice (optional) for a touch of zest. Remove bay leaves and whole peppercorns if desired.

7. Serve: Enjoy hot with warm crusty bread, mashed potatoes, or over white rice.

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