

Foodnity Recipes

Meat And Potatoes Recipes For Cozy Dinners

15 min Prep time	**1 h 30 min** Cook time	**1 h 45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck, cut into chunks
- [ ] 4 large potatoes, peeled and cubed
- [ ] 1 onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 4 cups beef broth
- [ ] 1 tsp dried rosemary
- [ ] 1 tsp dried thyme
- [ ] 1 bay leaf
- [ ] Salt and pepper to taste

Instructions

1. Heat olive oil in a large pot over medium-high heat. Sear the beef in batches until browned on all sides. Remove and set aside.
2. In the same pot, sauté the onion and garlic until softened. Add the beef back to the pot.
3. Pour in the beef broth and add the rosemary, thyme, and bay leaf. Bring to a simmer.
4. Add the potatoes and simmer gently for 1 to 1.5 hours, or until the beef is tender and the potatoes are soft.
5. Remove the bay leaf, adjust seasoning with salt and pepper, and serve hot.

Nutrition per serving

450 kcal	35 g	30 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, stir in a knob of butter at the end.
- If the gravy is too thin, simmer uncovered for a few minutes to thicken.
- This dish tastes even better the next day!