

Foodnity Recipes

Slow Cooker Steak Potatoes – Easy Dinner Recipe

15 min Prep time	**8 h** Cook time	**8 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck steak, cut into 2-inch cubes
- [ ] 1.5 lbs baby potatoes, halved
- [ ] 1 large onion, sliced
- [ ] 3 cloves garlic, minced
- [ ] 2 cups low-sodium beef broth
- [ ] 2 tbsp Worcestershire sauce
- [ ] 1 tsp dried rosemary
- [ ] 1 tsp dried thyme
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Season the beef generously with salt and pepper. Heat a skillet over medium-high and sear the pieces for about 2 minutes per side until browned. Transfer to the slow cooker.
2. Add the sliced onion, minced garlic, and baby potatoes on top of the meat. Sprinkle rosemary and thyme evenly.
3. Pour the beef broth and Worcestershire sauce over everything, stirring gently to combine. Slow cooker beef bites are a great reference for layering flavors.
4. Cover and cook on low for 8 hours, or on high for 4-5 hours, until the meat is fork-tender and the potatoes are soft.
5. Taste and adjust seasoning if needed. Sprinkle fresh parsley before serving, and enjoy the comforting aroma that fills your kitchen.

Nutrition per serving

420 kcal	35 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks thin at the end, thicken with a cornstarch slurry.
- For extra richness, stir in a knob of butter just before serving.
- Leftovers taste even better the next day as flavors continue to meld.