

# Classic Beef Stew

PREP TIME

**15 minutes**

COOK TIME

**2 hours 30 minutes**

SERVINGS

**6-8**

## Ingredients

- 2 lbs beef chuck, cut into 1-inch cubes
- 3 tablespoons olive oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 3 large carrots, cut into 1-inch pieces
- 4 medium potatoes, cut into 1-inch cubes
- 8 oz mushrooms, halved
- 2 cups beef broth
- 1 cup red wine
- 2 tablespoons tomato paste
- 2 bay leaves
- 1 teaspoon dried thyme
- Salt and black pepper to taste

## Instructions

1. Heat olive oil in a large Dutch oven over medium-high heat. Season beef with salt and pepper, then brown in batches for 3-4 minutes per side. Remove and set aside.
2. In the same pot, sauté diced onion until softened, about 5 minutes. Add minced garlic and cook for 1 minute until fragrant.
3. Stir in tomato paste and cook for 2 minutes, stirring constantly to prevent burning.
4. Pour in the red wine, scraping the bottom of the pot to release browned bits. Let it simmer for 2 minutes.
5. Return the browned beef to the pot along with beef broth, bay leaves, and thyme. Bring to a boil.
6. Reduce heat to low, cover with a lid, and simmer for 1 hour, stirring occasionally.
7. Add carrots, potatoes, and mushrooms. Continue simmering covered for another 1 hour or until vegetables are tender and beef is very tender.
8. Season with additional salt and pepper to taste. Remove bay leaves before serving.

## Chef's Tips

For the best results, use beef chuck which has the right amount of marbling for a tender, flavorful stew. Make this dish a day ahead and reheat—the flavors deepen overnight. You can also slow-cook this in a slow cooker on low for 6-8 hours instead of braising in the oven.