Slow Cooker Beef Stroganoff Easy Slow Cooker Beef Stew Rich, Creamy, and Full of Flavor

INGREDIENTS

- 1 pound beef stew meat, cut into even
- 1 can of cream mushroom soup
- 1 one packet onion soup mix
- 1 cup sour cream

There's nothing quite like the aroma of a hearty beef stew simmering in the kitchen on a chilly day. This simple slow cooker beef recipe transforms affordable cuts of beef into tender, flavorful bites that melt in your mouth. With just a few ingredients, you can create a dish that feels like a warm hug—rich, comforting, and deeply satisfying. Whether you're preparing it for a family dinner or a cozy weekend meal, this slow-cooked classic captures the essence of homecooked comfort food.

Start with one pound of beef stew meat, cut into even cubes like the ones shown in the



photo. Place the meat in your slow cooker and add one can of cream of mushroom soup, one packet of onion soup mix, and one cup of sour cream. Stir gently until the beef is evenly coated in the creamy sauce. You can also add a splash of water or beef broth if you prefer a thinner consistency. Cover and cook on low for 6 to 8 hours, or high for about 4 hours, until the beef becomes tender and flavorful.

As the stew cooks, the ingredients blend beautifully — the mushroom soup creates a silky base, the onion soup mix adds depth, and the sour cream brings a tangy richness that ties it all together. You'll know it's ready when the beef easily breaks apart with a fork and the sauce has thickened to perfection. For a heartier version, you can add sliced mushrooms, diced onions, or a handful of baby carrots during the last hour of cooking.

Serve this comforting dish over buttered egg noodles, creamy mashed potatoes, or even steamed rice. Add a side of green beans, roasted vegetables, or a fresh salad for balance, and finish with a sprinkle of parsley for color. This Slow Cooker Beef Stroganoff isn't just a meal — it's a memory in the making, perfect for bringing warmth and togetherness to your table with every bite.