

Slow Cooker Braised Beef & Tomato Stew

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 5-8 hours

Peeler Ranch Beef Stew Meat, thawed
Farmhouse Kitchen Braising Sauce, thawed
Gundermann Acres Green Onions, root end trimmed
Kitchen Pride Mushroom Farm Crimini Mushrooms, washed just before use
Gundermann Acres White Sweet Potato, washed, scrubbed, peeled
Patty's Herbs Thyme, leaves removed from woody stems
Olive Oil or Ghee
Salt and Pepper

Notes: A 2-3.5 quart slow cooker is recommended. The cook time will vary depending on whether you choose to cook over low or high heat, as well as the brand of slow cooker. If you prefer, you can skip the searing instructions in Step 1 and place the meat and sauce directly into the slow cooker insert.

MORNING

STEP 1 Place a large pan over medium-high heat. As the pan is heating, pat the beef dry with paper towels. Cut any larger pieces of beef in half so that all pieces are roughly the same size, about 1". Season with 1/2 tsp. salt and pepper. When the pan is hot, add 1 tbsp. oil and the beef in a single layer. Brown the beef on all sides, about 4-5 minutes. Turn off the heat and transfer the beef to the slow cooker. (You may need to brown the beef in batches depending on the size of your pan. Add the first batch to the slow cooker before searing the next batch.)

STEP 2 Carefully pour the braising sauce into the hot skillet to deglaze. Use a wooden spoon to scrape up the flavorful crust that has developed. Transfer the sauce from the skillet to the slow cooker. Gently stir to submerge beef fully. Set the temperature to low and cook for 8 hours or set to high and cook for 5 hours.

EVENING

Preheat oven to 425°F degrees placing rack in middle position.

STEP 3 During the last hour of slow cooking, chop mushrooms in half. Slice green onions into 1/2" pieces. Chop the sweet potatoes into 1" pieces. Add to a foil lined baking sheet with 1 tbsp. oil and 1/4 tsp. salt and pepper. Bake off for 12-15 minutes or until brown and caramelized on outside but not burnt. When mushrooms, sweet potatoes and green onions are fully roasted remove from oven and set aside until ready to serve. After slow cooking, the beef should be tender and easily cut with a fork. Season with salt and pepper to taste.

STEP 4 Portion the mushrooms, sweet potatoes and, green onions into a bowl. Scoop beef and sauce over mushrooms and green onions. Ladle in extra braising sauce, if desired. Garnish with fresh thyme leaves. Enjoy!

Slow Cooker Braised Beef & Tomato Stew

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 5-8 hours

Peeler Ranch Beef Stew Meat, thawed
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Gundermann Acres Green Onions, root end trimmed
Kitchen Pride Mushroom Farm Crimini Mushrooms, washed just before use
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MORNING

STEP 1 Place a large pan over medium-high heat. As the pan is heating, pat the beef dry with paper towels. Cut any larger pieces of beef in half so that all pieces are roughly the same size, about 1". Season with 1 tsp. salt and pepper. When the pan is hot, add 2 tbsp. oil and the beef in a single layer. Brown the beef on all sides, about 4-5 minutes. Turn off the heat and transfer the beef to the slow cooker. (You may need to brown the beef in batches depending on the size of your pan. Add the first batch to the slow cooker before searing the next batch.)

STEP 2 Carefully pour the braising sauce into the hot skillet to deglaze. Use a wooden spoon to scrape up the flavorful crust that has developed. Transfer the sauce from the skillet to the slow cooker. Gently stir to submerge beef fully. Set the temperature to low and cook for 8 hours or set to high and cook for 5 hours.

EVENING

Preheat oven to 425°F degrees placing rack in middle position.

STEP 3 During the last hour of slow cooking, chop mushrooms in half. Slice green onions into 1/2" pieces. Chop the sweet potatoes into 1" pieces. Add to a foil lined baking sheet with 2 tbsp. oil and 1/2 tsp. salt and pepper. Bake off for 12-15 minutes or until brown and caramelized on outside but not burnt. When mushrooms, sweet potatoes and green onions are fully roasted remove from oven and set aside until ready to serve. After slow cooking, the beef should be tender and easily cut with a fork. Season with salt and pepper to taste.

STEP 4 Portion the mushrooms, sweet potatoes and, green onions into a bowl. Scoop beef and sauce over mushrooms and green onions. Ladle in extra braising sauce, if desired. Garnish with fresh thyme leaves. Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Beef Stew Meat - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Braising Sauce - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: chicken stock, onion, garlic, Peaceful Pork pork belly, Village Farms tomato, pickled pepper, rosemary, Rain Lily Farms bay leaves, salt, pepper)

Green Onions - Store in the plastic bag in which they came in the crisper drawer of the refrigerator. Use within 5 days.

Crimini Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

White Sweet Potato - Store in a cool, dry place in the kitchen. Use within 5 days.

Thyme - Gently wrap in a paper towel. Store in the plastic bag in which they came in the refrigerator for up to 5 days.

****Not made with gluten, dairy, egg, nuts, peanuts fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**

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