



## Hearty Beef Stew (slow cooker style)

### Ingredients

- 1.5 lbs beef stew meat, cubed
- 1 cup baby carrots
- 1 cup diced potatoes
- 1 cup diced onions
- 2 cloves garlic, minced
- 3 cups beef broth
- 1 can (14.5 oz) diced tomatoes
- 1 tablespoon tomato paste
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper to taste

### Directions

1. Season the beef cubes with salt and pepper and place them in the Slow Cooker.
2. Add the baby carrots, diced potatoes, onions, and minced garlic to the Slow Cooker.
3. In a separate bowl, mix the beef broth, diced tomatoes, tomato paste, dried thyme, and dried rosemary.
4. Pour the broth mixture over the ingredients in the Slow Cooker, making sure everything is well coated.
5. Cover the Slow Cooker and set it on low heat for 7-8 hours or high heat for 4-5 hours.
6. Once the beef is tender and the flavors have melded together, your hearty beef stew is ready to be served!

This warm and comforting beef stew is the ultimate solution for busy school nights and will leave your family asking for seconds.