



SlowCooked Stew Meat Chili

Savannah · 28/09/2024



Prep Time

6 hrs 25 mins

Difficult

Medium

Servings

8

Description

This hearty slow cooker steak chili is truly a snap to prepare After browning the beef and stirring in the spices to give them a slightly toasted flavor you simply toss everything into a slow cooker and let the mixture simmer all day Garnish with sour cream chopped fresh parsley and chopped red onion

Ingredients

- - 1 ½ tablespoons vegetable oil - ¾ pound cubed beef stew meat - 2 tablespoons chili powder - 1 teaspoon ground cumin - 2 tablespoons all-purpose flour - 1 (28 ounce) can diced tomatoes - 1 (16 ounce) can black beans
- rinsed and drained - 1 (16 ounce) can kidney beans
- rinsed and drained - 1 ¾ cups beef broth
- divided - 1 large onion
- chopped - 1 small green or red bell pepper
- chopped - ¼ cup chopped fresh parsley - 2 tablespoons barbecue sauce - 1 ½ tablespoons brown sugar - 2 cloves garlic
- or more to taste
- minced - ¾ teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a large skillet over medium-high heat. Add beef; cook and stir until browned
2. about 3 to 5 minutes. Add chili powder and cumin; cook and stir until fragrant
3. about 1 minute. Stir in flour and cook for 1 minute more. Transfer meat to a large slow cooker. Dotdash Meredith Food Studios Stir in diced tomatoes
4. black beans
5. kidney beans
6. 1 1/2 cups beef broth
7. onion
8. bell pepper
9. parsley
10. barbecue sauce
11. brown sugar
12. garlic
13. and salt until well combined. Dotdash Meredith Food Studios Cover and cook on Low
14. stirring occasionally
15. until beef is tender
16. 6 to 8 hours. Thin chili with remaining beef broth as it cooks if the consistency is too thick. Dotdash Meredith Food Studios