## RecipesCh@~se

## **CrockPot Beef Stew**

Yield: 6 min Total Time: 260 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/jamaican-stew-peas-slow-cooker-recipe">https://www.recipeschoose.com/recipes/jamaican-stew-peas-slow-cooker-recipe</a>

## **Ingredients:**

- 2 pounds beef chuck or stewing beef
- 3 tablespoons flour
- 1/2 teaspoon garlic powder
- 3 tablespoons olive oil
- 1 onion chopped
- 1 cup vegetable juice such as V8
- 4 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon thyme or 2 sprigs fresh
- 1 teaspoon dried rosemary or 1 sprig fresh
- 3 cups potatoes peeled and cubed
- 2 cups carrots cut into 1 inch pieces
- 1 cup celery stalks cut into 1 inch pieces
- 3/4 cup peas
- 2 tablespoons cornstarch
- 2 tablespoons water

## **Nutrition:**

Calories: 570 calories
Carbohydrate: 29 grams

3. Cholesterol: 100 milligrams

4. Fat: 34 grams5. Fiber: 5 grams6. Protein: 34 grams

7. SaturatedFat: 12 grams

8. Sodium: 800 milligrams

9. Sugar: 6 grams

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