

Slow Cooker Beefy Bacon Man Stew

Beef and bacon stew made easy with a crockpot seasoning mix.

Prep Time	Cook Time	Total Time
15 mins	8 hrs	8 hrs 15 mins



Course: Soup Cuisine: American Keyword: beefy bacon man stew
Servings: 6 Calories: 648kcal Author: Sarah Olson



5 from 2 votes

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 Crock-Pot Hearty Beef Stew Seasoning Mix
- 14 oz. Can Beef Broth
- 6 oz. Can Tomato Paste
- 2 lbs. Stew Meat cut into 1" squares
- 6 Slices Bacon cooked crispy and chopped small
- 7 oz. Can Ortega Fire Roasted Diced Green Chiles
- 2 lbs. Russet Potatoes sliced into thick half rounds
- 1 Large White Onion diced
- 2 Garlic Cloves minced small
- 15 oz. Can Whole Kernel Corn
- 1 1/2 Cups Sharp Cheddar Cheese grated

Instructions

1. In your crock-pot, add the Crock-Pot Hearty Beef Stew Seasoning Mix, beef broth, and tomato paste, whisk well to combine.
2. Add stew meat, cooked bacon, chiles, sliced potatoes, diced onions, and minced garlic.
3. Stir everything together. Turn crock-pot to low, and cook for 8 hours.
4. Do not open lid during cooking time. After cooking time is done, add drained corn and stir.
5. Ladle stew into serving bowls, and top each serving with 1/4 cup sharp cheddar cheese.

Nutrition

Calories: 648kcal | Carbohydrates: 52g | Protein: 52g | Fat: 27g | Saturated Fat: 12g | Cholesterol: 138mg | Sodium: 1017mg | Potassium: 1759mg | Fiber: 6g | Sugar: 9g | Vitamin A: 943IU | Vitamin C: 32mg | Calcium: 286mg | Iron: 6mg