

Slow Cooker Steak and Potato Soup

If you love meat and potatoes then you need to try this recipe!

Prep Time	Cook Time	Total Time
25 mins	8 hrs	8 hrs 25 mins



5 from 5 votes

Course: Soup Cuisine: American Keyword: steak and potato soup
Servings: 6 Calories: 532kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 1/2 lbs. beef stew meat or sirloin cut into cubes
- 2 tbsp. cooking oil
- 4 small russet potatoes, diced
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. dried thyme
- 1/2 tsp. garlic powder
- 1 sweet yellow onion, diced
- 32 oz. box beef broth
- 1 cup heavy cream (WAIT TO ADD UNTIL THE END OF THE COOKING TIME)

Instructions

1. In a large skillet set over medium high heat, add the cooking oil. Brown the beef on all sides, but no need to cook through.
2. Add remaining ingredients EXCEPT the cream.
3. Cover and cook on low for 8 hours without opening the lid during the cooking time.
4. Add the cream and stir.
5. Serve and enjoy!

Notes

Nutritional values are approximate, please use your own calculations if you require a special diet.

Nutrition

Calories: 532kcal | Carbohydrates: 31g | Protein: 36g | Fat: 28g | Saturated Fat: 12g | Cholesterol: 142mg | Sodium: 789mg | Potassium: 1020mg | Fiber: 2g | Sugar: 3g | Vitamin A: 585IU | Vitamin C: 11mg | Calcium: 71mg | Iron: 4.3mg