

Ingredients



- 2 pounds beef stew meat
- 1/3 cup flour
- 1-2 tablespoons oil
- 4 medium potatoes washed and cubed (I usually peel mine too but it isn't necessary)
- 3 cups carrots baby carrots or diced carrots, either way
- 1 cup celery diced (optional)
- 2 teaspoons garlic minced
- 1 can diced tomatoes
- 3 cups beef broth
- 2 tablespoons ranch seasoning

Ranch Crockpot Beef Stew



Instructions

- Toss the meat and flour in a ziplock bag, zip it up and shake well to coat.
- Heat your oil in a skillet over medium-high heat. Add the coated meat and garlic. Brown on all sides.
- While that's cooking, prep your veggies (Peeling is optional but if you're using whole carrots, I would recommend it). Toss them in the slow cooker as you chop them up.
- Mix 1 cup of the broth with the leftover flour and pour it over the meat in the skillet. Give it about 5 minutes to thicken up, make sure and stir it every few minutes.
- Once meat mixture has thickened up, pour it in the crockpot too.
- Add the remaining ingredients and stir well.
- Cover and cook on low for 6 to 8 hours.

