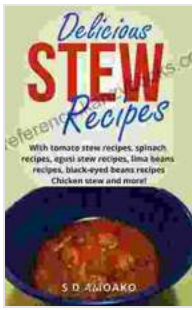


15 Easy Recipes for Stew You'll Want to Make



Stew is a hearty and comforting dish that is perfect for a cold winter's day. It's also a great way to use up leftover vegetables and meat. With so many different variations, there's a stew recipe out there for everyone.



Delicious Stew Recipes: 15 easy recipes for stew you want to make

by S D Amoako

★★★★★ 5 out of 5

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In this article, we'll share 15 easy recipes for stew that you'll want to make. From classic beef stew to vegetarian chili, there's something for everyone to enjoy.

1. Classic Beef Stew



Ingredients:

- 1 pound beef chuck roast, cut into 1-inch cubes
- 1 tablespoon olive oil
- 1 onion, chopped

- 2 carrots, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1/2 cup red wine (optional)
- 1 cup beef broth
- 1/2 cup tomato paste
- 1 teaspoon dried thyme
- 1 bay leaf
- Salt and pepper to taste

Instructions:

1. Season the beef cubes with salt and pepper.
2. Heat the olive oil in a large pot over medium heat. Brown the beef cubes in batches, working in batches to avoid overcrowding the pot.
3. Transfer the browned beef cubes to a plate.
4. Add the onion, carrots, and celery to the pot and cook until softened, about 5 minutes.
5. Add the garlic and cook for 1 minute more.
6. Add the red wine (if using) and cook until it has reduced by half.
7. Add the beef broth, tomato paste, thyme, and bay leaf. Bring to a boil, then reduce heat and simmer for 1-2 hours, or until the beef is tender.
8. Serve hot with crusty bread or mashed potatoes.

2. Chicken Stew



Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into 1-inch cubes

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1 cup chicken broth
- 1/2 cup white wine (optional)
- 1/4 cup tomato paste
- 1 teaspoon dried oregano
- 1 bay leaf
- Salt and pepper to taste

Instructions:

1. Season the chicken cubes with salt and pepper.
2. Heat the olive oil in a large pot over medium heat. Brown the chicken cubes in batches, working in batches to avoid overcrowding the pot.
3. Transfer the browned chicken cubes to a plate.
4. Add the onion, carrots, and celery to the pot and cook until softened, about 5 minutes.
5. Add the garlic and cook for 1 minute more.
6. Add the chicken broth, white wine (if using), tomato paste, oregano, and bay leaf. Bring to a boil, then reduce heat and simmer for 1-2

hours, or until the chicken is cooked through.

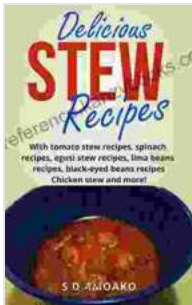
7. Serve hot with crusty bread or mashed potatoes.

3. Vegetarian Chili



Ingredients:

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
-



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