

Slow Cooker Pot Roast Soup

Prep Time: 20 minutes

Cook Time: 6 hours

Yield: 10-12 servings

Original recipe from: [Full Belly Sisters](#)

Ingredients

- 3 T olive oil
- 1.5-2 lbs beef stew meat
- 2 cups caramelized onions, thinly sliced (see note below)
- 2 lbs potatoes, diced
- 1.5 cups carrots, sliced
- 8 cups beef broth
- 1 T Worcestershire sauce
- 1 bay leaf
- 1 T thyme, dried
- Salt and pepper to taste
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Instructions

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1. In large pot heat olive oil over med-high heat, add chunks of beef and place lid on pot. Allow beef chunks to brown on all sides. Remove beef chunks from pot with slotted spoon and place into slow cooker.
2. Add all other ingredients into slow cooker. Stir to combine. Place lid on slow cooker and cook on low approximately 6 hours depending on your slow cooker.
3. Beef chunks will be fork tender when finished cooking. Remove bay leaf prior to serving.

Notes

The original recipe calls for caramelized onions, which I will post a recipe for very soon. They add a wonderful layer of flavor and while I 100% encourage you not to skip them, I also understand you might not have them ready when making this dish. Just use regular onion sliced thinly, it'll be great.

<http://whoneedsacape.com/2016/09/slow-cooker-pot-roast-soup/>