



Organic Diced Stewing Steak Casserole

A delicious warming meal, perfect for the colder nights.

Serves: 4

Prepare: 20 Minutes

Cook: 5 Hours

Difficulty: easy

Ingredients

- 500g [organic diced stewing beef](#)
- 1000ml [organic beef bone broth](#)
- 1 onion, chopped
- 2 celery sticks, finely chopped
- 3 carrots, halved and cut into chunks
- 4 potatoes, peeled and halved
- pinch of fresh thyme
- 2 dried bay leaves
- 2tbsp olive oil
- 2tbsp tomato purée
- 2tbsp Worcestershire sauce
- sea salt and fresh ground black pepper, to season

Method

1. Heat a tbsp of olive oil in a heavy bottomed pan and fry the onion and celery over a low heat until they start to soften
2. Add the organic diced stewing steak, turn up the heat and cook until nicely browned
3. Add the carrots, potatoes, bay leaves and thyme and fry for a further 2-3 minutes. Stir in the tomato puree, Worcestershire sauce and 1 litre of beef bone broth. Season with salt and pepper
4. Bring to a rolling simmer and cook with a lid on for 1.5-2 hours
5. After this time, check if the meat is easily shredded with a fork, otherwise leave a little longer until you achieve the perfect texture
6. Serve with hunks of crusty bread and sprinkle fresh thyme