

DINNERLY



Irish Beef Stew with Garlic-Parsley Gremolata



20-30min



2 Servings

A hearty bowl of stew is exactly the kind of hug-in-a-bowl we dream about during the weekday whirlwind. Well, dreams do come true, and the proof is in this simplified, yummified, quick-take on Irish beef stew. Scrimping on time, but not quality, it's full of beef, potatoes, carrots, and topped with fresh parsley! We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic
- 8 oz carrots
- 1 russet potato
- ½ lb sirloin steak slices³
- 1 pkt turkey broth concentrate
- ¼ oz fresh parsley

WHAT YOU NEED

- olive oil
- butter¹
- kosher salt & ground pepper
- all-purpose flour²

TOOLS

- medium Dutch oven or pot with lid

ALLERGENS

Milk (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

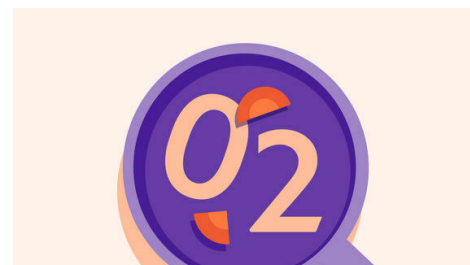
NUTRITION PER SERVING

Calories 530kcal, Fat 17g, Carbs 73g, Protein 23g



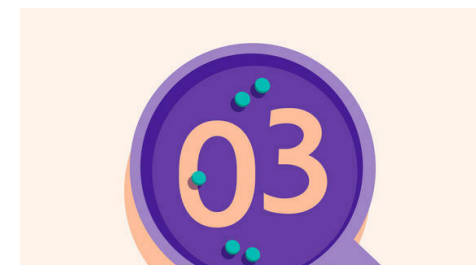
1. Prep ingredients

Cut **onion** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Scrub **carrots** (no need to peel), then trim ends; cut carrots into ½-inch rounds. Scrub **potato**, then cut into ½-inch pieces.



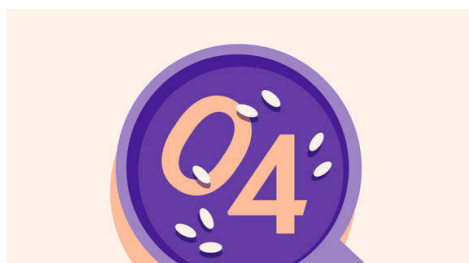
2. Brown beef

Heat **1 tablespoon oil** in a medium Dutch oven or other pot with a lid over high. Add **beef** and cook until browned in spots, 3–4 minutes (beef may not be cooked through). Transfer to a plate and return pot to stovetop.



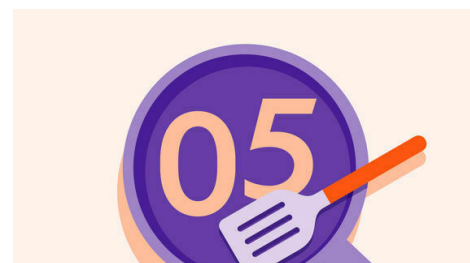
3. Sauté aromatics

Melt **1 tablespoon butter** in same pot over medium-high. Add **onions, carrots, and a pinch each of salt and pepper**. Cook, stirring occasionally, until veggies are just tender and browned in spots, about 3 minutes. Stir in **1 teaspoon of the garlic** and **1½ tablespoons flour**; cook, stirring, until fragrant, about 1 minute.



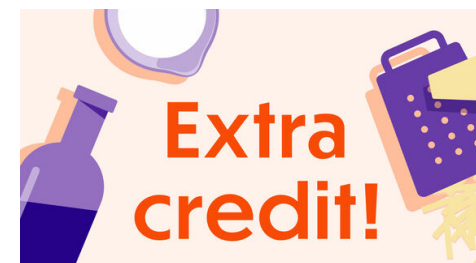
4. Add potatoes & broth

Add **potatoes, broth concentrate**, and **2 cups water** to pot. Cover and bring to a boil, then reduce heat to medium. Cook, partially covered, until potatoes are tender and broth is flavorful, 5–6 minutes. Return **beef and any juices** to pot. Cook until beef is warm and cooked through, 1–2 minutes. Remove pot from heat. Season to taste with **salt** and **pepper**.



5. Prep gremolata & serve

Meanwhile, finely chop **parsley leaves and stems** together with **remaining 1 teaspoon chopped garlic**. If **beef stew** is too thick, stir in **1 tablespoon hot water** at a time, as needed. Serve with **garlic-parsley gremolata** sprinkled over top. Enjoy!



6. Carbo load!

Sop every last drop of broth up with a side of crusty bread!