

# Beef Tips

This easy beef tips recipe is hearty, delicious, and the ultimate comfort food—tender beef chunks in a savory gravy.

Prep Time  
10 mins

Cook Time  
2 hrs

Total Time  
2 hrs 10 mins



5 from 7 votes

Course: Main Course    Cuisine: American    Servings: 6  
Calories: 303kcal    Author: [Shauna](#)

## Ingredients

- 3 tbsp olive oil divided
- 2 lb cubed chuck meat or stew meat
- 1 medium white onion diced
- 3 cups beef broth low sodium
- 1 envelope dry onion soup mix 55g
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- ½ tsp cracked black pepper
- 1 bay leaf
- 2 tbsp cornstarch
- ⅓ cup water
- ½ tbsp parsley freshly chopped

## Instructions

1. Place 1 tablespoon olive oil in a large 5 QT pot. Add in half the cubed beef and brown over medium-high heat until fully cooked, about 7 to 9 minutes. Place cooked beef cubes in a separate bowl and set them aside for now.
2. Repeat the steps by adding in the second tablespoon of olive oil and the other half of the beef cubes. Again, once cooked place these cooked cubes in a separate bowl with the rest of the cooked meat.
3. Add the third tablespoon of olive oil into the same pot then add in onions and cook until tender, about 2-3 minutes.
4. Add the beef cubes back in plus beef broth, onion soup mix, Worcestershire sauce, salt, pepper, and bay leaf. Stir to mix. Cover, reduce heat to low, and simmer for 1 ½ hours.
5. Remove bay leaf.
6. Mix cornstarch and water in a separate small bowl until cornstarch has melted.
7. Pour the cornstarch mixture into the beef mixture and stir until thickened, about 2 minutes.
8. Sprinkle with parsley before serving.
9. Serve hot.

**Nutrition**

Calories: 303kcal | Carbohydrates: 5g | Protein: 35g | Fat: 15g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 8g | Cholesterol: 94mg | Sodium: 962mg | Potassium: 635mg | Fiber: 1g | Sugar: 1g | Vitamin A: 33IU | Vitamin C: 2mg | Calcium: 46mg | Iron: 4mg

Recipe Creation | Shauna Smart | The Best Blog Recipes