## **Slow Cooker Beef Stew**

SpiceIslands.com

2 tablespoons flour
1 tablespoon sugar
1 teaspoon salt
1 teaspoon garlic powder
1/2 teaspoon rosemary
1/4 teaspoon fine grind black pepper
1 bag (16 ounces) frozen stew
vegetables
1 pound beef stew meat, cut in oneincb cubes
1/4 cup red wine OR water
1 bay leaf
1 can (14 ounces) diced tomatoes, undrained In a small bowl, mix the flour, sugar, garlic powder, salt, rosemary and pepper.

Place the frozen vegetables in the bottom of a slow cooker. Sprinkle with the flour/spice mixture. Add the stew meat, wine, bay leaf and tomatoes.

Place the lid on the slow cooker. Cook on HIGH for four to six hours or on LOW for eight to ten hours.

Remove the bay leaf before serving.

Per Serving (excluding unknown items): 922 Calories; 40g Fat (40.1% calories from fat); 99g Protein; 35g Carbohydrate; 3g Dietary Fiber; 250mg Cholesterol; 2417mg Sodium. Exchanges: 1 Grain(Starch); 14 Lean Meat; 1 1/2 Vegetable; 0 Fat; 1 Other Carbohydrates.

1

Beef, Slow Cooker

## Bar Canving Nutritianal Analysis

Calories (kcal):	922	Vitamin B6 (mg):	2.0mg
% Calories from Fat:	40.1%	Vitamin B12 (mcg):	14.1mcg
% Calories from Carbohydrates:	15.7%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	44.2%	Riboflavin B2 (mg):	1.0mg
Total Fat (g):	40g	Folacin (mcg):	63mcg
Saturated Fat (g):	16g	Niacin (mg): Caffeine (mg): Alcohol (kcal): % Pofuso:	17mg
Monounsaturated Fat (g):	17g		Omg 0
Polyunsaturated Fat (g):	trace		0 0 0%
Cholesterol (mg):	250mg		
Carbohydrate (g):	35g	Food Exchanges	
Dietary Fiber (g):	3g	Grain (Starch):	1

Protein (g):	99g	Lean Meat:	14
Sodium (mg):	2417mg	Vegetable:	1 1/2
Potassium (mg):	2532mg	Fruit:	0
Calcium (mg):	67mg	Non-Fat Milk:	0
lron (mg):	10mg	Fat:	0
Zinc (mg):	25mg	Other Carbohydrates:	1
Vitamin C (mg):	35mg		
Vitamin A (i.u.):	1145IU		
Vitamin A (r.e.):	114RE		

## **Nutrition Facts**

Amount Per Serving	
Calories 922	Calories from Fat: 369
	% Daily Values*
Total Fat40g Saturated Fat16gCholesterol250mgSodium2417mgTotal Carbohydrates35g Dietary Fiber3gProtein99g	61% 78% 83% 101% 12% 11%
Vitamin A Vitamin C Calcium Iron	23% 59% 7% 55%

\* Percent Daily Values are based on a 2000 calorie diet.