

Rose Farm Gourmet Beef Stew




Skill Level: EASY


You will need:


- 1 x 450g Beef, diced (Ask our butchers to dice it for you)
- 1 x 225g Carrots, diced
- 1 x 225g Swede, diced
- 1 x 450g Potatoes, chopped
- 1 x Large Onion, chopped
- 1 x packet of Gordon Rhodes Gourmet Slow Comfortable Stew Sauce Mix
- 2 x Tbsp Tomato Puree
- 1 x 565ml (1 pint) Water

What to do:

- Place the Beef, Carrot, Swede, Onion, Potatoes and Tomato Puree into your slow cooker pot.
- Blend the Slow Comfortable Stew Sauce Mix with water (565ml) and add to the slow cooker pot, stir thoroughly.
- Cover and cook for 4 hours on HIGH or 8 hours on MEDIUM until the meat is tender and cooked through (keep covered during cooking, cooking times may vary between slow cooker models).
- Remove the lid and stand for 5 minutes before serving.

 4 people

 Prep time: 20 minutes

 Cook time: 4-8 hours
(in a slow cooker)

