

Rich and Tasty Beef Stew RECIPE

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Cooking time 90 mins Preparation time 30 mins Serves

4

Fall-off-the-bone oxtail and an array of vegetables make for a tasty beef stew. A South African favourite flavoured by the rich and aromatic Royco® Beef Stew with Rosemary Sauce.

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Ingredients

- 500g Oxtail
- 1 Packet Royco® Beef Stew with Rosemary Dry Cook-in Sauce
- 1 chopped onion
- 1 crushed garlic clove
- Fresh rosemary
- 2 roughly chopped carrots
- 3 baby onions, halved
- 30ml olive oil
- 500ml water
- Freshly milled black pepper

Products used



Beef Stew with Rosemary Dry Cook-In Sauce

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Vegetarian

Replace the beef in this recipe with dry red kidney beans which have been soaked overnight. Add them straight to the pot after browning the vegetables.

Family Friendly

You can put the pepper on the table instead of in the pot if your little ones are sensitive to spicy food.

Method

1. 1.

Season the oxtail and bake it in the oven to brown.

2. 2

While that's happening, brown the veggies in a cast iron pot.

3. 3.

Add the browned oxtail and stir

4. 4.

Add water, Royco® Beef Stew and Rosemary Dry Cook-in Sauce and the rest of the ingredients

5. 5.

Let it cook on low heat until the oxtail is tender.

6. 6.

Serve with mash.

Recipe Tags

Dry Cook In Sauce, Beef, Stew

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Hearty Beef Stew

Cooking time

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Oxtail Casserole

Cooking time

120 mins

Preparation time

15 mins

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Lamb Tray Tagine

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180 mins

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Cooking time

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Preparation time

25 mins

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