

DELICIOUS BEEF STEW

This Classic Homemade Beef Stew Recipe is the ideal project for a chilly WEEKEND. It's super easy to make, you should try it this weekend for a family dinner. **INGREDIENTS:** 🍴 700g cubed beef stew meat. 🍴 2 cups beef broth. 🍴 2 large potatoes, cubed. 🍴 3 chopped carrots. 🍴 1 teaspoon dried rosemary. 🍴 1 cup of fresh green beans. 🍴 4 cups of water. 🍴 2 tablespoons all-purpose flour. 🍴 2 tablespoons olive oil. 🍴 salt and pepper to taste. **INSTRUCTIONS :** STEP 1 _ Heat oil in a large pot and stir in beef and flour until browned. STEP 2 _ Add water, salt, and pepper and bring to a boil over low heat for 50m minutes, STEP 3 _ Add chopped carrots, potatoes, and rosemary, simmer for one more hour. STEP 4 _ Mix in the corn, green beans, and simmer for 20 minutes. Let it cool for 10 minutes, and serve it with a glass of your favorite red wine. ENJOY!!

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