# VanGohan Recipe: Week of 2025-03-03 Beef Stew

### Things you need to prepare

- · Cooking oil
- 250ml water

#### Instructions

- 1. Coat beef with flour, then stir-fry in a pot with cooking oil
- 2. When beef is browned, add and cook vegetables
- 3. Add Seasoning 3 for a few mins. Add 250ml water and stew it
- 4. When beef gets soft, add Seasoning@ and cook on low heat for a while until the sauce gets thick
- 5. Mix butter at the end

# Starchy Ramen Sauce

## Things you need to prepare

• Water (200ml each bowl)

### Instructions

- 1. Boil ramen noodles for 6 mins and drain the water
- 2. Heat starchy sauce 2 in a pan
- 3. Put half of soup base and 200ml boiled water in each bowl and mix them well (1/3 for 3 people's package)
- 4. Add boiled ramen noodle in the bowl and pour heated starchy sauce on it