



Beef Semur with Carrots and Potatoes

500g	Beef Rib eye
20g	HACO clear gravy
20g	HACO Beef Stock
100g	Carrot-cut to large cubes
80g	Red Onion-blended
40g	Red Onion- Cut to cubes
100g	Potato- cut to large cubes
3 inch stick	Cinnamon stick
5g	Cloves
90ml	Olive Oil
	Salt & Pepper to taste
1 tblsp	Dark Soya Sauce

- Marinate the rib eye cubes with the blended onion and marinade the beef for 2 hours.
- Mix the Haco Clear Gravy with 250 ml of water, set aside. Mix the **HACO Beef Stock** in 500ml of boiling water, set aside.
- Heat up the olive oil in a deep sauté pan and fry the cinnamon stick and cloves till fragrant. Add in the cubed onions, carrots, potatoes and the marinated beef and fry till fragrant and mixture is almost dry. 10-13 minutes.
- Add in the HACO clear gravy and **HACO Beef Stock** mixture and simmer for 25-30 minutes till beef is tender and the carrots and potatoes are cooked. Add in the soy sauce, season with salt and pepper to taste.
- Serve with steamed rice and sambal belacan.