Beef Noodle Soup Recipe (5 servings)

Ingredients:

Concentrated Beef Broth (3 Tablespoons / 54 grams)

Water (4 cups / 900ml)

Celery (Medium x 1 rib)

Carrot (Medium x 1)

Beef Steak (Stew meat) (1/2 pound)

Uncooked Egg noodles (1/2 cup)

Instructions:

- 1. Wash and dry the vegetables, Slice the celery and carrot, Slice Beef Steak into bite size.
- 2. In a saucepan, heat 4 cups water, 3 Tablespoons of Concentrated Beef Broth, carrot and celery on medium high until boil.
- 3. Stir egg noodles and Beef breast into saucepan. Skim off the fat that rises to the top of soup. Reduce heat to medium.
- 4. Cook for 10 minutes or until egg noodles are tender. Stirring occasionally.
- 5. Turn off heat. Season to taste.