

## HAWAIIAN BEEF STEW

**KAU KAU TIME! KĀHEA 'AI!**

*Time to eat! Come and get it!*



**WE'VE BEEN COOKING THIS FAMILY RECIPE FOR 75 YEARS.**

Served over rice, it's Hawai'i-style comfort food at its best.

**Highway Inn**

— Since 1947 —

**HAWAIIAN FOOD**

"A Taste of Old Hawai'i"

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Scan for online  
instructions and  
alternate prep ideas!

**TO STORE:** All product ships vacuum sealed or in heat-sealed zip-top bag; do not remove from bag until ready to prepare. Product may arrive partially thawed; refreezing is not recommended if product has thawed partially or fully. Refrigerate or freeze immediately upon receiving. May be stored in the refrigerator up to 3 days or freezer 1 month.

**TO THAW:** Thaw product in bag; keep refrigerated while thawing. (May take up to 2 days to completely thaw from fully frozen. Product may be reheated while frozen but will impact reheating time significantly.)

*Ingredients: Beef chuck roll, cake flour (wheat), water, mushroom seasoning [mushroom powder, salt, sugar, autolyzed yeast extract, hydrolyzed soy protein powder, mushroom extract, vitamin B], onion, carrot, potato, tomato puree, Hawaiian sea salt*

**Preparation:**  
*instructions are for one bag*

*Step 1: Thaw (see instructions above)*

*Step 2: Empty contents of bag into a pot.*

*Step 3: Heat over medium, stirring occasionally to prevent sticking to bottom of pot, until it comes to a gentle simmer. Gravy should be on the thicker side (like a heavy marinara sauce, not watery or runny), but if it is too thick you may need to add 1/4 cup of water. Stir to incorporate. Simmer until temperature reaches 160°F.*

*Step 4: Transfer contents to a serving dish or serve over rice.*