

BURGUNDY BEEF TIPS

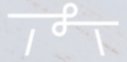


TABLE & TWINE

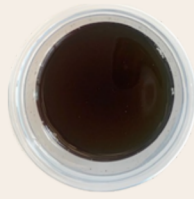


Beef Tips & Mushrooms



5 oz. | 10 oz.

Burgundy Wine Sauce



2.5 oz. | 3.25 oz.
Contains Dairy
& gluten

Polenta



8 oz. | 12 oz.
Contains Dairy

Vegetables



8 oz. | 12 oz.

STEP 1 Preheat oven to 425°F (400°F for convection oven). Place roasted root vegetables on a sprayed baking pan. Place in hot oven for 10-15 minutes or until desired crispness.

STEP 2 While the vegetables are roasting, heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil.

STEP 3 Once the sauté pan is hot, add beef tips and mushrooms and sauté for 2-3 minutes, tossing often. Add burgundy wine sauce to pan with beef and mushrooms. Let simmer for 1-2 minutes, or until the internal temperature of the beef reaches 135°F. Take care to stir pan often.

STEP 4 Add polenta to a small sauce pot and bring to a simmer. Stir for approx. 6 minutes until hot and serve immediately.