

A top-down view of a white ceramic plate with concentric ridges. The plate contains a short rib entree, a portion of green beans with onions and small pieces of meat, and a serving of mashed potatoes with a small pat of butter. The short rib is the central focus, covered in a dark, glossy sauce. The green beans are on the left, and the mashed potatoes are on the right. The plate is set against a background of a red fabric and a wooden surface.

SHORT RIB
ENTREE

Short Rib



Green Beans

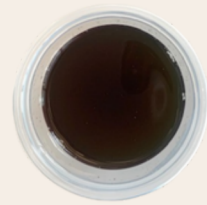


Potatoes



Contains Dairy

Demi-Glace



- STEP 1** Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove short rib from plastic and place on parchment paper, alongside green beans. Place short rib and green beans in hot oven for 15-20 minutes, or until the short rib reaches an internal temperature of 145°F and the green beans are heated through.
- STEP 2** While short rib and green beans are in the oven, transfer mashed potatoes to a microwave safe dish and microwave for 2-3 minutes or until heated through.
- STEP 3** While the mashed potatoes are cooking, transfer demi-glace to a microwave safe bowl and microwave for 15-30 seconds or until heated through. Serve immediately over heated short rib.