

GUINNESS BEEF & MUSHROOM COTTAGE PIE

By using our sous vide Beef Tips and our pre-made Mushroom Sauce, you can reduce back-of-house labor significantly, resulting in faster service and improved efficiency. This means your guests can enjoy their delicious Cottage Pie sooner without compromising on quality.







Ingredients:

- 5oz. Sandridge® Beef Tips with Gravy #471245
- 6oz. Travolini® Mushroom Sauce #428806
- 4oz. Guinness
- 3oz. Mashed Potatoes

Instructions:

1. Preheat oven to 350 degrees
2. Heat the beef tips until they reach 165 degrees
3. In a hot skillet pour the Guinness in, reduce by half, and then add the mushroom sauce. Reduce heat to low.
4. In a 16oz Porcelain soufflé cup, add beef tips then the reduced mushroom sauce and top with the mashed potatoes.
5. Bake at 350 for 12-15 minutes until the top is golden brown.
6. Serve

Product	Description	Code #	Pack Size
 Tavolini® Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme. 	428806	4/4lb Pouches
 Sandridge® Beef Tips with Gravy	Hearty cuts of choice beef tips coated in a heavenly brown gravy. 	471245	4/5lb Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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