

LAND & SEA BROIL

Serves: 4

Prep Time: 30 minutes

Cook Time: 40 minutes

This flavorful and hearty dish is made with seasoned potatoes, beef tips, shrimp, corn, red onion, peppers, lemon, seafood seasoning, and thyme. It's the perfect meal for a special occasion.



INGREDIENTS

- 1 bag Sandridge® Seasoned Potatoes
- 1 bag Sandridge® Beef Tips
- 2 tsp. fresh garlic, minced
- 6 oz. fully cooked shrimp
- 2 cobs corn, shucked and cut into thirds
- 1 red onion, chopped
- 1 green pepper, chopped
- 1 lemon, cut into wedges
- 3 oz. seafood seasoning
- 2 sprigs fresh thyme

Product	Description	Item #	Pack Size
Sandridge® Seasoned Potatoes	Made from fresh potatoes, so simple as they are delicious with roasted potatoes tossed in oil and seasoned to perfection.	237629	3/5 lb
Sandridge® Beef Tips with Gravy	Hearty cuts of choice beef tips coated in a heavenly brown gravy.	471245	4/5 lb

Vegetarian
 Vegan
 Dairy Free
 Gluten Free
 Kosher

INSTRUCTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Bake the seasoned potatoes in the preheated oven for 15 minutes.
3. Remove the potatoes from the oven and add the lemon wedges, garlic, shrimp, corn, red onion, peppers, seafood seasoning, and thyme.
4. Return the potatoes to the oven and bake for an additional 20-25 minutes, or until the vegetables are tender and the shrimp is cooked through.
5. Heat the beef tips according to the package instructions.
6. Once the potatoes and beef tips are hot, remove and generously spoon the beef tips over top of the potato mixture.

Gordon
FOOD SERVICE

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