

SEASONED POTATOES WITH VIETNAMESE BEEF POT ROAST



This recipe combines the classic comfort of pot roast with a vibrant twist. Tender, seasoned beef simmers in a fragrant Vietnamese broth, while smashed red potatoes soak up the delicious flavors.





Ingredients:

- Pot Roast #468194
- Seasoned Potatoes #237629
- 2 Stalks Lemongrass
- Garlic
- Ginger
- Mushrooms
- 2 oz. Carrots
- 1 tsp. Chinese Five Spice
- Brown Sugar
- Star Anise
- Fish Sauce
- Apple Cider Vinegar
- Fresh Cilantro
- Beef Tallow
- Vegetable Broth

Instructions:

1. In a large sauté pan, heat the tallow and carefully place the seasoned potatoes in the pan and heat for approximately 5 minutes.
2. In a mixing bowl, shred the pot roast.
3. In a saucepan, sauté the vegetables & seasonings. Once the vegetables are soft, add the pot roast until warm.
4. To serve, place the fried potatoes at the bottom of a bowl, then top with pot roast, followed by the vegetables.
5. Ladle 2 oz. of the vegetable broth over the entire dish and serve.

Product	Description	Code #	Pack Size
 Beef Pot Roast with Gravy	Select cuts of beef, perfectly seasoned and smothered in brown gravy.	468194	4/5 lb. Pouches
 Seasoned Potatoes	Made from fresh, roasted potatoes tossed in oil and seasoned to perfection.	237629	3/5 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



SCAN TO VISIT OUR GFS MICROSITE