

Dig into our Classic Beef Tip Poutine! This hearty dish features crispy waffle fries loaded with tender sous vide beef tips and squeaky breaded white cheddar cheese curds. It's finished with fresh parsley for a rich and satisfying meal.



Ingredients:

- 6oz. Gordon Choice Seasoned Waffle Cut Fries #470138
- 4oz. Sandridge Beef Tips with Gravy #471245
- 3oz. Gordon Choice Breaded White Cheddar Cheese Curds #289392
- Markon Ready-Set-Serve Parsley #272396
- 1 egg

Optional Add-ons:

- · Drizzle with beef gravy or au jus
- · Add a fried egg for a brunch twist
- Serve with a side of ranch or horseradish sauce for dipping

Instructions:

- 1. Deep fry 6 oz. of seasoned waffle fries until golden brown and crispy. Set aside.
- 2. Deep fry 3 oz. of breaded white cheddar cheese curds per instructions until hot and crispy. Keep warm.
- 3. Warm 4 oz. of sous vide beef tips according to package instructions.
- 4. On a serving plate or shallow bowl, layer the waffle fries as the base. Top with heated beef tips, then scatter the hot cheese curds over the top.
- 5. Finish with a sprinkle of fresh chopped parsley and a fried egg if desired.

Product	Description	Code #	Pack Size
Sandridge® Beef Tips with Gravy	Our Diced Choice Beef Tips & Gravy deliver tender, bite-sized beef simmered in a rich, savory gravy – ready in mere minutes!	471245	4/5 lb.























