

CARNE ASADA STEW

Base yield: 12 portions | Portion size: ~10 oz. | Scale by multiplying all quantities by desired batch factor



Tender sous vide beef tips, smoky carne asada seasoning, and a rich marinara base come together in a bold, hearty stew that delivers scratch-quality flavor with minimal kitchen labor.

Ingredients:

- 5 lbs. Sandridge Sous Vide Beef Tips #471245
- 32 oz. Tavolini Marinara Sauce #357507
- 3 Tbsp. Trade East Carne Asada Seasoning #563866
- 12 oz. bell pepper, diced (1/2" dice)
- 8 oz. onion, diced (1/2" dice)
- 2 Tbsp. chopped garlic
- 1 oz. fresh cilantro, rough chopped (garnish)
- 12 each lime wedges (garnish)

Assembly Instructions:

1. Sear the beef tips: Heat a small amount of neutral oil in a large rondeau or brazier over high heat. Add Sandridge Sous Vide Beef Tips (#471245) in a single layer and sear 2 - 3 minutes per side until a deep crust forms. Work in batches to avoid steaming. Remove and set aside.
2. Sauté aromatics: Reduce heat to medium-high. Add diced onion and bell pepper to the same pan and cook 4 - 5 minutes until softened and beginning to caramelize. Add chopped garlic and cook 1 minute more until fragrant.
3. Season and deglaze: Add Trade East Carne Asada Seasoning (#563866) and stir to coat the vegetables. Cook 1 minute to bloom the spices. Pour in Tavolini Marinara Sauce (#357507) and stir, scraping up any fond from the bottom of the pan.
4. Return the beef and simmer: Return seared beef tips to the pan. Stir to combine and bring to a gentle simmer over medium-low heat. Cover and cook 12 - 15 minutes, stirring occasionally, until the sauce has thickened and the beef is heated thoroughly.
5. Adjust consistency: If the stew is thinner than desired, uncover and simmer an additional 3 - 5 minutes to reduce. If too thick, add a small amount of water or beef stock to loosen.
6. Portion and garnish: Ladle into 10 oz. portions. Garnish each with rough chopped cilantro and a lime wedge. Serve immediately or hold in a steam table above 140°F.

	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.
	Tavolini® Old World Marinara Sauce	Vine-ripened tomatoes, onions, garlic, and olive oil blended together for a robust Italian-inspired marinara.	   	357507	4/4 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

