

EAST MEETS WEST BEEF TIP STROGANOFF

Classic stroganoff gets a globally-inspired update in this Asian Fusion Sous Vide Beef Tip Stroganoff, pairing Land O' Lakes' Butter Sauce with Sandridge's Diced Beef Tips, soy, ginger, and mushrooms. The result is a rich, craveable entrée that reimagines a foodservice staple for today's adventurous diner, executing quickly without sacrificing depth of flavor.



Ingredients:

- 1 pouch (32 oz.) Land O' Lakes® Butter Sauce
- 5 lbs. Sandridge Diced Beef Tips
- 1 cup Cremini Mushrooms, Sliced
- ¼ cup Soy Sauce
- 2 tbsp. Fresh Ginger, Minced
- 2 tbsp. Garlic, Minced
- 1 cup Sour Cream
- 2 tbsp. Green Onion, Sliced (for garnish)

Instructions:

1. Heat Butter Sauce in a saucepan over medium heat; add garlic, ginger, and mushrooms; cook until mushrooms soften, about 4-5 minutes.
2. Stir in soy sauce; add Sandridge Diced Beef Tips and heat through, about 6-8 minutes.
3. Remove from heat; whisk in sour cream until smooth.
4. Garnish with sliced green onion before service.
5. Hold hot until service.



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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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