

GUINNESS BEEF & MUSHROOM COTTAGE PIE



By using our sous vide Beef Tips and our pre-made Mushroom Sauce, you can reduce back-of-house labor significantly, resulting in faster service and improved efficiency. This means your guests can enjoy their delicious Cottage Pie sooner without compromising on quality.







Ingredients:

- 5 oz. Sandridge® Beef Tips with Gravy
- 6 oz. Sandridge® Mushroom Sauce
- 4 oz. Guinness
- 3 oz. Mashed Potatoes

Instructions:

1. Preheat oven to 350 degrees.
2. Heat the beef tips until they reach 165 degrees.
3. In a hot skillet, pour the Guinness in, reduce by half, and then add the mushroom sauce. Reduce heat to low.
4. In a 16 oz. porcelain soufflé cup, add beef tips then the reduced mushroom sauce and top with the mashed potatoes.
5. Bake at 350 for 12-15 minutes until the top is golden brown.
6. Serve.

Product	Description	Code #	Pack Size
 Sandridge® Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme. 	299289	4/4 lb. Pouches
 Sandridge® Beef Tips with Gravy	Hearty cuts of choice beef tips coated in a heavenly brown gravy. 	832981	4/5 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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