

Beef Tips in Robert Sauce with Veggie Pilaf

Cooking Instructions

This dish has 5 parts: Beef, Rice, Mixed Veggies, Sauce, and Seasoning.

QuickThaw: QuickThaw beef and sauce by submerging well-sealed bags in water for 15–20 minutes.

Veggie Pilaf:

1. Bring 1 cup water to a boil.
2. Add rice and veggies.
3. Stir and bring back to a boil.
4. Cover and simmer approximately 18 minutes, until rice is done and veggies are heated through.

Cooking Method: QuickThaw/Sauté

Beef: Season beef with the provided seasoning. Sauté beef tips in a little oil over medium heat for approximately 2 minutes per side. Set aside.

Sauce: Deglaze pan with 3/4 cup water, stirring to incorporate browned bits from the bottom of the pan. Add sauce, bring to a light boil, and simmer, stirring constantly, until sauce reaches desired consistency. Add beef back in and stir to coat.

Serving Suggestions: Serve beef tips with rice pilaf on the side. Pinot Noir.

Please Note: Cooking times are estimates and vary based on your actual stovetop, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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