Beef Tips with Bourbon Onions over Polenta

Cooking Instructions

This dish contains 4 parts: Beef, Bourbon Onions, Polenta, Spice Pack.

Polenta: In a small pot over high heat, add polenta and 1 1/2 cups of room temperature (not cold!) water. Stir constantly until it reaches a boil. Once boiling, remove from heat and continue stirring until the polenta stops boiling.

Beef: QuickThaw beef and onions by submerging well-sealed bags in water for 10-15 min. In a large saucepan over medium heat, sauté beef with spice seasoning in a little oil for about 2 mins on each side until it reaches desired doneness. Set beef aside. Add a little more oil to the skillet and cook the onions to your preference. Toss beef back in with the onions. Serve beef and onions over polenta.

Serving Suggestions: Serve beef and onions over polenta with a field green salad on the side. Pair with Cabernet Sauvignon.

Internal Temp (Beef): 145F or more.

Please Note: Cooking times are estimates and vary based on actual oven/stovetop/crockpot used, 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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