Mushroom Sherry Beef over Polenta

Cooking Instructions

This dish includes 3 parts: Beef Sauté Pack, Sauce, and Polenta.

Preparation: QuickThaw Beef Sauté Pack and Sauce by submerging well-sealed containers in water for 10-15 min.

Prepare Polenta: Mix polenta with 1 1/2 cups of room temp (not cold) water in a small pot. Over high heat, stir constantly until polenta boils and butter is melted. Remove from heat and continue stirring until polenta stops boiling.

Beef: Saute beef tips in a little oil over medium heat for 2 mins per side. Set beef aside. Deglaze pan with sauce, bring to a boil, and then turn heat off while stirring constantly. Stir beef back into sauce. Serve over Polenta.

Internal Temp: 145-165F

Serving Suggestions: Steamed green beans. Cab Sav.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as 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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