

BOWTIE PASTA WITH BEEF TIPS, ASPARAGUS, AND ROASTED CHERRY TOMATOES

Enjoy this flavorful bowtie pasta with beef tips, asparagus, and roasted cherry tomatoes in a rich tomato puree. Topped with creamy burrata and Parmesan cheeses, this dish is a satisfying and flavorful meal.









Ingredients:

- 4 oz. Beef Tips and Gravy
- 8 oz. Fully Cooked Bowtie Pasta
- 3 oz. Roasted Asparagus
- 2 oz. Toasted Cherry Tomatoes
- oz. Tomato Puree
- 1 ea. Burrata
- Grated Parmesan (as desired)

Instructions:

1. Drain Gravy from the Beef Tips and reserve.
2. Combine Gravy with tomato puree and heat until desired thickness is achieved.
3. Toss pasta in alfredo sauce with asparagus and tomatoes.
4. Plate and top with the Beef Tips.
5. Top with burrata and split before serving.
6. Garnish with Parmesan cheese.

Product	Description	Code #	Pack Size
 Diced Choice Beef Tips and Gravy	Our Diced Choice Beef Tips & Gravy deliver tender, bite-sized beef simmered in a rich, savory gravy – ready in mere minutes! 	0455082	4/5 lb.
 Fully Cooked Bowtie Pasta	Al dente bowtie noodles.   	0453844	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian