

This flavorful and hearty dish is made with seasoned potatoes, beef tips, shrimp, corn, red onion, peppers, lemon, seafood seasoning, and thyme. It's the perfect meal for a special occasion.



Ingredients:

- 1 bagSeasoned Potatoes
- 1 bag Beef Tips with Gravy
- 2 tsp. fresh garlic, minced
- 6 oz. fully cooked shrimp
- 2 cobs corn, shucked and cut into thirds
- 1 red onion, chopped
- 1 green pepper, chopped
- 1 lemon, cut into wedges
- 3 oz. seafood seasoning
- · 2 sprigs fresh thyme

Instructions:

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. Bake the seasoned potatoes in the preheated oven for 15 minutes.
- 3. Remove the potatoes from the oven and add the lemon wedges, garlic, shrimp, corn, red onion, peppers, seafood seasoning, and thyme.
- 4. Return the potatoes to the oven and bake for an additional 20-25 minutes, or until the vegetables are tender and the shrimp is cooked through.
- 5. Heat the beef tips according to the package instructions.
- 6. Once the potatoes and beef tips are hot, remove and generously spoon the beef tips over top of the potato mixture.

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.
Seasoned Potatoes	These red potatoes come pre-cut and seasoned to perfection, ready to elevate your menu in minutes. They're tossed in a robust blend of canola and extra virgin olive oil, infused with aromatic garlic and parsley, and kissed with a touch of our secret spice.	0352500	3/5 lb.



LEGEND: () Dairy Free () Gluten Free () Kosher () Vegan () Vegatarian









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