

# STROGANOFF SAUCE

Pan Seared Beef Tips  
and Fusilli Col Bucco



## Fully Cooked—Just Heat

and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.

This unique, double sealed, package has a refrigerated shelf life of 150 days.



# STROGANOFF

## Pan Seared Beef Tips and Fusilli Con Bucco

1 8 ounce package of Fortun's Finishing Touch  
Stroganoff Sauce

1½ pounds, Beef Tips

2 teaspoons kosher salt

¾ teaspoon freshly ground black pepper

½ pound Fusilli Col Bucco cooked following  
manufacturer directions.

### Method

Let the beef tips sit at room temperature for 5-10 minutes before cooking. Place large pot of water on stove and bring to a rolling boil. Season well with salt, add Fusilli Col Bucco to pot and cook until 'al dente' texture. Approximately 10-11 minutes. Once Fusilli Col Bucco is ready, drain well and place in large bowl.

Chef Note: (Reserve ½ cup of pasta water after cooking.)

Place a large sauté pan over medium high heat. Season the beef tips with salt and black pepper. Once pan is hot, add olive oil, carefully place beef tips in pan and cook each side for about 2 to 2½ minutes or until the beef tips are well seared on both sides and has an internal temperature of 130° to 135°F for medium-rare.

Remove from the sauté pan to holding plate, hold warm and let the meat rest for 3 to 5 minutes before serving to preserve the natural juices in meat. Reserve the sauté pan for heating sauce.

Place the Stroganoff Sauce in sauté pan and place over medium-high heat. Heat for about 1 to 2 minutes to simmer **but do not allow the sauce to boil.**

**Microwave Oven:** place the Stroganoff Sauce in microwavable dish. Heat on the high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

**Boil in Bag:** Place 8 ounce bag in boiling water for 1-2 minutes.

**To Serve:** Add Fusilli Col Bucco to sauté pan with Stroganoff Sauce; toss well to ensure pasta is fully covered with Stroganoff Sauce. If necessary add small amount of reserved pasta water for better coating of Fusilli Col Bucco. Divide equally between serving plates. Distribute pan seared Beef Tips on top of each plate of pasta. Serve immediately.

**Chef suggested pairings:**

**Wine:** Cabernet Sauvignon, Zinfandel or Pinot Noir

**Sides:** Caesar salad

**Serves 4**