



# VEGAN BEEF TIPS OVER NOODLES

## INGREDIENTS

1 lb. Plant-Based Beef Tips  
½ lb. sliced white button mushrooms  
1 small onion, halved and sliced  
½ t salt  
¼ t pepper  
2 t olive oil  
⅓ cup dry red wine  
2 cups vegetable broth  
2 T vegan Worcestershire sauce  
2 T cornstarch  
½ cup cold water  
Al dente Pappardelle noodles

**TIME:** 62 mins (Prep Time 10 mins / Cook Time 52 mins) **SERVES:** 4 **TYPE:** Vegan

## INSTRUCTIONS

- 1 Place mushrooms and onions in a skillet and cook until slightly caramelized. Set aside.
- 2 Sprinkle beef tips with salt and pepper.
- 3 In a large skillet, heat 1 teaspoon oil over medium-high heat; brown beef tips, adding additional oil as needed.
- 4 Add wine to skillet, stirring to loosen browned bits from pan. Stir in broth and Worcestershire sauce; add mushrooms and onions. Cook, covered, on low for 15 minutes.
- 5 In a small bowl, mix cornstarch and cold water until smooth. Slowly stir into skillet.
- 6 Cook covered on high 15-30 minutes, or until gravy is thickened. Serve over Pappardelle noodles.

### QUICK TIP



For a less heavy meal, omit the noodles and serve over lettuce

**Before**  
the butcher™