



Sirloin Tips with Mushroom filled Diamond Ravioli

Recipe Source:

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QTY	UNIT	Description	SUPC
2	Each	Steak sirloin cubed to 1/2 inch	5253945
6	Oz.	Sliced mushrooms	6056907
3	Oz.	Green Onion	7350788
1	TBSP	Chopped garlic	1821537
1	C	Prepared demi glace	5989249
10	Each	Mushroom Ravioli	2901843
2	Oz.	Diced red pepper	6519052

Preparation:

1. Sauté steak until browned.
2. Add mushrooms, green onions, & garlic to cooked steak and cook until tender.
3. Add demi and simmer for 10mins.
4. While steak is simmering heat ravioli in salted boiling water until pasta is tender.

Presentation:

1. Arrange 5 ravioli on outside of plate, stack 4 ounces of steak mixture in middle of plate.
2. Put sauce on each ravioli.
3. Garnish with diced red pepper.