

BEEF WELLINGTON BITES



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
330252	Canola Oil	1 Tbsp.
Market item	Frozen Puff Pastry	2 sheets
143220	Beef Tenderloin, trimmed and cut into 1" cubes	1 lb.
299405	GFS® Unsalted Butter	1 Tbsp.
417190	Mushrooms, minced	6 oz.
808200	Shallots, minced	2
679132	Rosemary, chopped	1 Tbsp.
357333	Dijon Mustard	¼ cup
505412	Gordon Choice® Large Grade A Shell Eggs	1 egg
424307	Kosher Salt	to taste
225037	Trade East® Regular Ground Black Pepper	to taste

Preparation Instructions

Wash hands.

Preheat the oven to 400°F.

Line two large baking sheets with parchment paper.

Heat oil in a large skillet over medium-high heat. Pat meat dry with paper towels. Season all over with salt and pepper. Add to skillet and sear all over, until browned, about 2-3 minutes. Remove from heat.

Melt butter in the same skillet over medium heat. Add mushrooms and shallots and sauté until tender. Season with salt and pepper. Stir in rosemary and remove from heat.

On a lightly floured surface, unfold puff pastry. Roll each sheet into a large square, about 1/8"-thick. Cut each into 16 squares. Place one piece of meat onto each square and add about one teaspoon of mustard. Top the meat with one tablespoon of the mushroom mixture. Fold pastry edges over the meat and pinch to seal. Place on baking sheets and brush with egg wash. Bake 14-16 minutes or until golden-brown.