

# Neild

## Ready Meal Recipes

### Tomato Beef Goulash

At Neild & Co. we have reviewed the evolving needs of Australian consumers and engaged our in-house chef to create a range of value added recipes that can be put together by retail butchers quickly and easily which are designed to save your customers time and solve their meal dilemmas.

Create this delicious and exceptionally easy Value Added idea using Corona products and our Ovenable CPET Trays.



#### INGREDIENTS

Corona Tomato Parmigiana Marinade - CM5873  
 Beef 1.2KG  
 1x Red Capsicum  
 1x Green Capsicum  
 1x Yellow Capsicum  
 1x Red Onion  
 3x Medium Potatoes  
 300g Sweet Potato  
 200g Pumpkin  
 100g Mushrooms  
 Olive oil  
 Cracked pepper

Yields five meals for two.



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## Value Added Recipes

### Tomato Beef Goulash

#### BUTCHER - PREPARATION METHOD

- 1) Peel, chop & cube the potato & sweet potato & then parboil for 5 minutes - drain & chill
- 2) Dice & cube other vegetables & mix 2 tablespoons of olive oil through with cracked pepper
- 3) Tenderise beef (if required), slice into small cubes & add to the bowl with vegetables
- 4) Add Corona Tomato Parmigiana Marinade & mix well
- 5) Divide mixture between Ovenable CPET Trays & garnish with thin slices of capsicum
- 6) Adhere Antifog lidding film with sealing machine.

#### CUSTOMER - INSTRUCTIONS FOR COOKING

- 1) Heat oven to 180 degrees
- 2) Place entire meal on a tray in oven & bake for 35 minutes on the middle rack
- 3) Rest for ten minutes, remove film & serve.

