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Sous Vide Sirloin Steak



Contact your Sysco Marketing Associate for product details and availability.



Lower costs without sacrificing quality with this convenient version of a menu favorite! Made from USDA Choice grade beef, **Sysco Classic Sous Vide Sirloin Steak** is pre-portioned, lightly seasoned, and pre-cooked to medium-rare in a water bath to precisely 135°F. It is then immediately individually quick frozen (IQF), making it ready to heat-and-serve for a consistently perfect steak every time. Operators can easily add their signature touch and eliminate the need for skilled labor in the back-of-house by incorporating this highly versatile product in center-of-the-plate entrées, all-day breakfast options, on top of salads, and more.

Features and Benefits

- Sous vide is a French technique using a temperature-controlled water bath that requires 7 to 10 hours of cooking time to achieve tender, juicy meat
- USDA Choice grade beef delivers a prime eating experience
- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat which decreases returned steaks
- Decrease ticket times; simply thaw, sear, and serve
- Ready-to-prepare product saves time and labor costs
- Consistent and safe product as cooked under sous vide cooking method in USDA-certified facility
- Steak is more popular than ever, appearing on 73% of menus¹
- Sous vide products have increased 186% on foodservice menus over the last 4 years¹

Source:

1 Datassential

Ingredients

BEEF

Menu Ideas

- **Grilled Tamari Butter Sirloin Steak:** Grilled tamari butter-glazed sous vide top sirloin steak over sriracha roasted wild mushrooms, leeks, and carrots garnished with toasted sesame seeds and served with additional tamari butter*
- **Sirloin Steak & Squash Skewers with Cilantro-Dill Chimichurri:** Grilled sous vide top sirloin steak, yellow squash, zucchini, and red onion skewers drizzled with cilantro-dill chimichurri and garnished with fresh dill*
- **Steak & Egg-Topped Sweet Potato Hash Waffle over Bourbon-Chile Glaze:** Sliced, grilled sous vide top sirloin steak and a sunny side up egg and bacon-topped sweet potato hash waffle over Bourbon-Chile Glaze garnished with chopped green onion and fresh parsley*
- **Steak Frites with Pink Peppercorn Béarnaise:** Grilled and sliced sous vide top sirloin steak topped with a pink peppercorn Béarnaise served with crispy, shoestring French fries and garnished with micro-herbs and additional pink peppercorn*

*pictured

Preparation & Handling

Product is shipped and should be stored frozen. Thaw completely in refrigerator or hot water. Grilling is recommended, but can be heated in an oven if necessary for large-scale serving. Shelf life is 365 days from frozen, and 14 days thawed in package and 3 days out of package. From refrigerated, cook times are:

- Medium-rare (3 min. per side)
- Medium (4 min. per side)
- Medium-well (4.5 min. per side)
- Well-done (5 min. per side)

SUPC	Pack/Size	Brand	Description
7086514	20/8 oz. avg.	SYS CLS	ENTREE BEEF SIRLOIN SOUS VIDE



Quality is more than a promise. It's assured. You can always rely on Sysco to deliver consistent quality with every order. That's because we have more than 100 QA professionals committed to maintaining the most stringent standards in terms of food quality, consistency and food safety. That's by far the largest and most active QA department in the industry.

Sysco's Cutting Edge Solutions provides new and innovative products to help you refresh your menu, drive repeat business and streamline back-of-house operations. **Contact your local Sysco Marketing Associate or visit foodie.sysco.com for more details.** Proudly distributed exclusively by Sysco. Sysco Corporation, Houston TX 77077-2099 • sysco.com • 01/2020