

# Beef & Mushroom Burgundy

**DIRECTIONS** In lg. saucepot on med.-high, cook 3 strips **bacon** 5 min. or until crisp; transfer to plate. To pot, add 1¼ lbs. **beef tenderloin**, cut into 1-in. cubes, and ¼ tsp. **salt**. Cook 6 min. or until browned all over; transfer to plate. Meanwhile, in covered bowl, microwave 2 c. **baby carrots** and 1 Tbsp. **water** 4 min. on High; drain. Add to pot along with 2 (8-oz.) pkgs. **sliced mushrooms**; 1 (14-oz.) bag **frozen pearl onions**, thawed; and 2 Tbsp. **tomato paste**. Cook 4 min. Stir in 1½ c. **dry red wine**; cook 5 min. Whisk 1 c. **beef broth** with 2 Tbsp. **cornstarch**; stir into pot. Heat to simmering. Return beef and bacon, crumbled, to pot. Top with **chopped parsley**. Serve with **bread**.

**SERVES 6** About 290 cal., 27 g protein, 17 g carbs, 12 g fat (4 g sat), 3 g fiber, 430 mg sodium.



PERFECT  
PAIRING  
Pinot Noir

THURSDAY