

## Stuffed Croissants With Beef Tips



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### Ingredients:

2 Packages of Croissant Rolls  
1 Bag Of Gardien Beef Tips- Meatless  
1 Bag Of Spinach  
1 Can Of Diced Spicy Red Tomatoes  
1/2 Cup Of Cilantro - Chopped  
1 Onion - Chopped  
2 Bell Peppers Red & Yellow - Thinly Sliced  
1 Lime  
Oil

## Directions:

1. cook beef tips and chopped onions in a non stick oiled pan until both sides of the beef tips are browned.
2. Roll out one croissant at a time onto an lightly oiled baking sheet.
3. Place a little spinach first onto the croissant then a few tomatoes, cilantro, beef tips and onions, bell peppers and then a squeeze of lime.
4. After they are filled, take corners and wrap up the Croissant around it.
5. Bake them in the oven at 350° for about 10 to 13 minutes.
6. Pull out and let cool for 2 minutes.
7. Then Enjoy!