

## Restaurant-Style Seared Beef Tips in Onion Sauce with Mashed Potatoes

that brings comfort and elegance to your plate, look no further than these



**TIME**  
**15 min**

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### INGREDIENTS

For the Beef:

1½ lbs beef sirloin or tenderloin, cut into bite-sized chunks

1 tbsp olive oil

1 tbsp butter

1 tsp salt

½ tsp black pepper

½ tsp garlic powder

½ tsp smoked paprika

For the Caramelized Onions & Sauce:

1 large onion, thinly sliced

2 tbsp butter

1 cup beef broth

1 tbsp Worcestershire sauce

1 tsp Dijon mustard

½ tsp red chili flakes (optional)

1 tbsp cornstarch + 2 tbsp water (for slurry)

For the Mashed Potatoes:

2 lbs Yukon gold potatoes, peeled and diced

½ cup heavy cream

4 tbsp butter

½ tsp salt

... tsp black pepper

For Garnish:

Chopped chives

Extra red chili flakes (optional)

## DIRECTIONS

1. Prepare the Mashed Potatoes: Bring a large pot of salted water to a boil.
2. Add peeled and diced : Yukon gold potatoes and cook for 15 minutes, or until fork-tender.
3. Drain, then mash with butter, heavy cream, salt, and pepper until smooth.
4. Cover and keep warm.
5. Caramelize the Onions: In a skillet over medium-low heat, melt butter and add sliced onions.
6. Cook slowly, stirring occasionally, for 20 minutes, until deep golden and soft.
7. Stir in : Worcestershire sauce, then remove from the pan and set aside.
8. Sear the Beef: Toss the beef chunks with salt, pepper, garlic powder, and smoked paprika.
9. Heat olive oil and butter in the same pan over medium-high heat.
10. Add beef in a single layer and sear for 2-3 minutes per side until browned. Remove and set aside.
11. Make the Sauce: Pour beef broth into the pan, scraping up browned bits.
12. Stir in : Dijon mustard and chili flakes (if using).
13. Mix cornstarch and water to make a slurry, then slowly stir it into the sauce. Simmer until thickened.
14. Return beef and onions to the pan and toss to coat.
15. Assemble and Serve: Spoon mashed potatoes onto plates.
16. Top with the beef tips and caramelized onions, then drizzle with pan sauce.
17. Garnish with chopped chives and extra chili flakes if desired. Serve hot.

## SWAPS & NOTES

**Beef Alternatives :** Try stew meat or chuck roast for a budget-friendly version (just cook a bit longer).

Use milk or half-and-half for the mashed potatoes.

**Herb Add-Ons :** Mix rosemary or thyme into the beef seasoning for depth.

**Extra Richness :** Stir a spoon of sour cream into the mashed potatoes before serving.

### TIPS FOR SUCCESS

Let beef come to room temp before searing for better browning.

Don't crowd the pan- sear in batches if needed for a proper crust.

Low and slow is key to caramelized onions.

Reserve a little pasta water or broth to thin the sauce if it thickens too much.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/restaurant-style-seared-beef-tips-in-onion-sauce-with-mashed-potatoes/>