

TABLE & TWINE



HORSERADISH
CRUSTED BEEF
TENDERLOIN

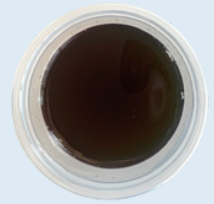
Tenderloin

Green Beans

Almonds

Potatoes

Demi-Glace



Contains Nuts

Contains Dairy

STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove tenderloin from plastic and place on parchment paper, leaving room for the potatoes and green beans. Let the tenderloin stand at room temperature for 10 minutes.

STEP 2

After 10 minutes have passed, add potatoes and green beans to the baking sheet along side the tenderloin. Place tenderloin, potatoes and green beans in hot oven for 10 minutes, or until the tenderloin reaches an internal temperature of 130°F* (medium rare) and the potatoes and green beans are heated through. *See below if you prefer your steak more well done.

STEP 3

Toss heated green beans in a bowl with brown butter almonds and serve hot.

STEP 4

Transfer demi-glace to a microwave safe bowl and microwave for 15-30 seconds or until heated through. Serve immediately over heated tenderloin.

