



TABLE & TWINE



SLICED PETITE  
FILET

Filet



Herb Potatoes



Spinach & Mushrooms



Au Poivre sauce



Contains Dairy

**STEP 1** Preheat oven to 425° (400 for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove filet from plastic and place on parchment paper alongside potatoes. Let the filet stand at room temperature for 10 minutes, then place filet and potatoes in hot oven for 10 minutes or until it reaches an internal temp. of 130°F\* (medium rare). Remove filet from sheet pan and let rest at room temperature. Return potatoes to oven for 10 minutes or until crispy.

**STEP 2** When about 5 minutes remain, heat a tablespoon of oil in a pan on the stove and saute spinach and mushrooms for 3-5 min on medium - low heat.

**STEP 3** Remove spinach and mushrooms from pan. Add au priovre sauce to pan. Stir continuously for 1 minute or until sauce is warm (do not bring to a simmer. Sauce could separate. Remove pan from heat as soon as sauce warms.)

**STEP 4** Thinly slice your filet against the grain. To plate your meal, serve filet alongside potatoes, spinach & mushrooms on your preferred serving dish.

