

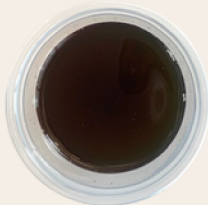


FILET DINNER

Filet



Demi-Glace



Green Beans



Butter



Mashed potatoes



Step 1

Preheat oven to 425°F (400°F for convection oven). Unwrap the brown parchment paper and remove filet from plastic bag. Lay brown parchment paper flat on a baking sheet and arrange filet on the paper. Let stand at room temperature for 10 minutes.

Step 2

Place filet in hot oven for 10 minutes, then add haricot verts next to the steak. Place back in hot oven for another 10 minutes or until filet reaches an internal temperature of at least 115°F. If you prefer your filet more well done, cook steak until the internal temperature reaches 135°F for a medium finish or 155°F for a well done finish.

Step 3

Transfer demi glace to microwave safe dish and heat for 20-30 seconds or until heated through. Serve filet with heated demi glace.

Step 4

Transfer haricot verts to a mixing bowl and toss with compound butter until the butter melts and coats the haricot verts.

Step 5

Transfer mashed potatoes into a microwave safe dish and heat for 1-2 minutes until hot. Serve along side filet and haricot verts.