



TABLE & TWINE



FILET SLIDERS

Filets



Tomato Aioli



Contains Dairy

Bocconcini salad



Contains Dairy

Arugula



Muenster Cheese



Contains Dairy

Balsamic dressing



Salt & Vinegar Chips



Slider Buns



Contains Gluten & Dairy

STEP 1 Heat a sauté pan over medium high heat and add two tablespoons of your desired cooking oil. Unwrap brown parchment paper and remove filet mignon sliders from plastic. Let balsamic dressing come to room temperature.

STEP 2 *The following heating instructions are for a medium rare temperature. Please see chart below if you prefer your sliders more well done.

Add sliders to hot pan and sear for 1 minute, then flip and top with muenster cheese. Cook for 1 additional minute, then remove from pan and let rest for 1 minute.

<u>MEDIUM</u>	<u>MEDIUM WELL</u>	<u>WELL DONE</u>
ADDITIONAL	ADDITIONAL	ADDITIONAL
30 SECONDS	60 SECONDS	90 SECONDS
PER SIDE	PER SIDE	PER SIDE

STEP 3 In a mixing bowl, toss mozzarella and tomatoes with room temperature balsamic dressing.

STEP 4 For toasted buns, place brioche buns flat in the hot pan for 10 seconds, then remove.

STEP 5 To build your sliders, place brioche buns open on your preferred serving dish. Smear brioche buns with tomato aioli and place filet slider on bottom bun. Then top sliders with arugula and top bun. Serve immediately alongside salt and vinegar chips and salad