

CHEF'S ADVANTAGE™



Steak and Portabella Wine Sauce

Ingredients

- 1 6oz. package Chef's Advantage Sautéed Portabella Mushrooms
- 2, 8 oz. Portions Filet Mignon
- 1/4 cup Red wine
- 1/2 cup Beef Stock
- 1 Tablespoon Flour
- 1 Tablespoon Butter
- 1/4 cup Shallots, finely diced
- 1 Tablespoon Thyme, fresh chopped

Preparation

Sear filet mignon in a hot pan, over high heat to brown each side, place in a 350 degree oven and cook to desired doneness. Meanwhile, sauté shallots in melted butter in a small saucepot over medium high heat. When golden brown and soft, add in flour and stir to combine. Add wine to sauce pot and turn heat to high, reduce wine until only about half of the liquid remains. Add beef stock, thyme and mushrooms and simmer to thicken. Spoon sauce over steak to finish.

Yield 2 servings

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Phillips Gourmet Inc.

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