


Bistro-Style Filet Mignon With Champagne Pan Sauce


Delicious Tenderloin Steaks are served with a unique barley risotto spiked with butternut squash and peas. Finish the entire dish with a champagne mushroom sauce.


INGREDIENTS


- 4 beef Tenderloin Steaks, cut 1 inch thick (about 5 ounces each)
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45 Min


4
Servings


42 Cal


44g
Protein

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[illegible]

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1/2 teaspoon coarse grind black pepper

1 tablespoon olive oil

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1 tablespoon olive oil

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1/2 cup brut Champagne or sparkling wine

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1-3/4 cups reduced-sodium beef broth

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3/4 cup reduced sodium beef broth

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		17g	106mg		41g	44g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com