

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

Protein

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each) 1/2 teaspoon coarse grind black pepper 1/2 teaspoon coarse grind black pepper

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- $1\mbox{-}1\mbox{-}2$ cups assorted mushrooms, such as shiitake, cremini or

 $1\mbox{-}1\mbox{/}2$ cups assorted mushrooms, such as shiitake, cremini or

button, sliced

1-1/2 cups assorted mushrooms, such as shiitake, cremini or

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COOKING

1. Heat oil in 3-quart saucepan over medium heat until hot. Add barley and $\cos 3$ to 5 minutes or until golden brown, stirring occasionally. Stir in 1/2 cup of Champagne. Bring to a simmer. Cook and stir 30 to 60 seconds or until liquid is almost absorbed. Add 1-3/4 cup broth, squash and garlic; return to simmer and continue cooking 10 to 15 minutes or until barley is tender, stirring occasionally. Stir in peas, cover and remove from heat. Let stand 5 minutes; keep warm.

 $2. \ Heat \ oil \ in \ 3-quart \ sauce pan \ over \ medium \ heat \ until \ hot. \ Add \ barley \ and \ cook \ 3 \ to \ 5 \ minutes \ or \ until \ golden$

brown, stirring occasionally. Stir in 1/2 cup of Champagne. Bring to a simmer. Cook and stir 30 to 60 seconds or until liquid is almost absorbed. Add 1-3/4 cup broth, squash and garlic; return to simmer and continue cooking 10 to 15 minutes or until barley is tender, stirring occasionally. Stir in peas, cover and remove from heat. Let stand 5 minutes; keep warm.

- 3. Heat oil in 3-quart saucepan over medium heat until hot. Add barley and cook 3 to 5 minutes or until golden brown, stirring occasionally. Stir in 1/2 cup of Champagne. Bring to a simmer. Cook and stir 30 to 60 seconds or until liquid is almost absorbed. Add 1-3/4 cup broth, squash and garlic; return to simmer and continue cooking 10 to 15 minutes or until barley is tender, stirring occasionally. Stir in peas, cover and remove from heat. Let stand 5 minutes; keep warm.
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145. Meanwhile, press coarsely cracked pepper on both sides of beef steak. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 10 to 13 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove to platter; season with salt, as desired. Keep warm.

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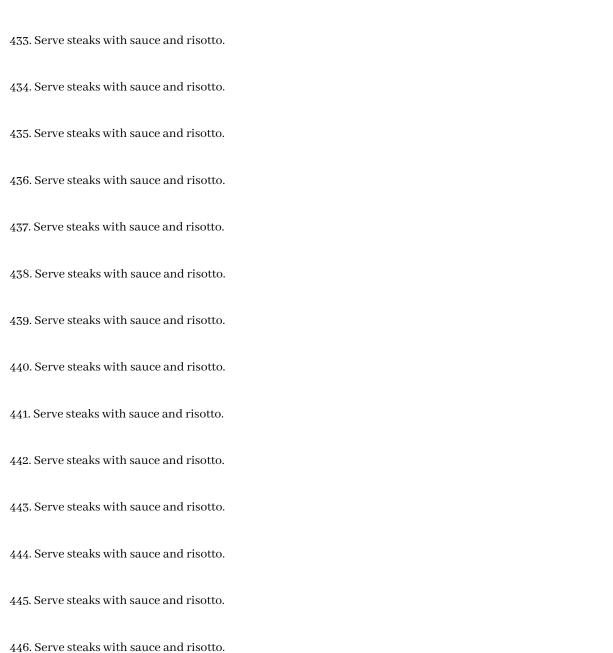
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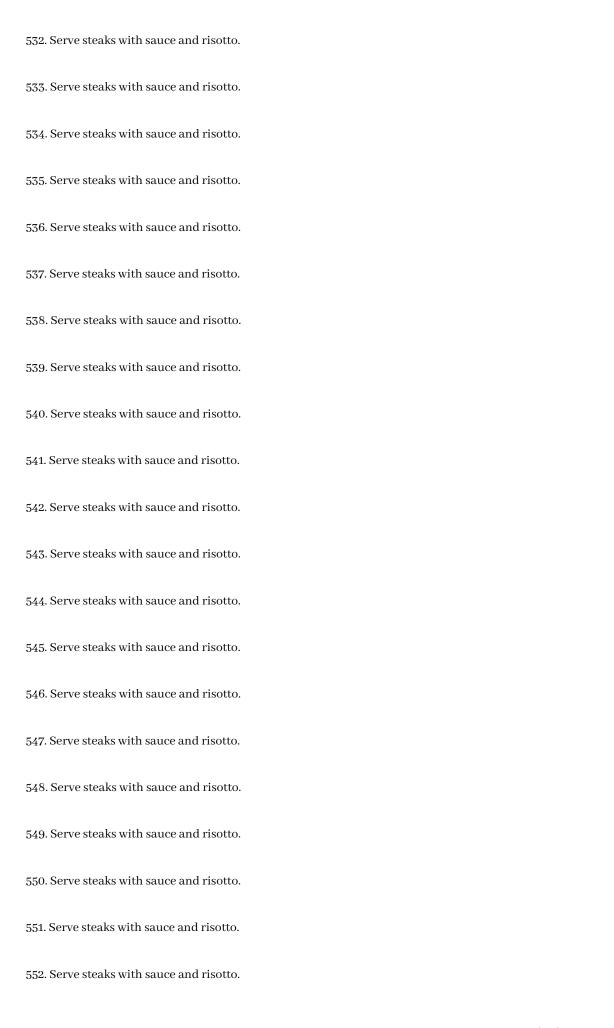


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NUTRITION

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Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL	
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