



Savory

**ANGUS BEEF
FILET WITH
MUSHROOMS
& BABY KALE**



Angus Beef Filet with Mushrooms & Baby Kale

& Freedom Hill Pinot Noir

Ingredients

- 2 8-ounce Angus filet mignon steaks brought up to room temperature
- kosher salt and freshly ground black pepper to taste
- 4 tablespoons butter
- 1 pound small Crimini mushrooms, rinsed and halved
- 1 tablespoon garlic, minced
- 2 tablespoons extra-virgin olive oil
- 1 bunch baby kale, stemmed with leaves coarsely chopped
- 2 cups pinot noir (don't use the Freedom Hill for this!)
- 6 sprigs fresh thyme
- 1 12" cast iron skillet

Instructions

Preheat the oven to 415°F and place a rack in the center of the oven.

While the oven is heating, generously season both sides of the filets with salt and pepper. Heat a large, cast-iron skillet over high heat until it is very hot. Add the butter and heat it until it melts. Place the steaks in the skillet and cook until well seared on one side, around 2-3 minutes. (A good indicator that the steaks are done is when they release from the pan.) Flip and sear for another 2-3 minutes.

Transfer the skillet directly to the oven. For a rare steak, bake for 4 minutes, for medium rare, bake for 5-6 minutes.

While the steak is finishing in the oven, return the skillet to the stove and melt 1 tablespoon butter over medium-high heat. Place the mushrooms and garlic in the skillet and sauté until the mushrooms begin to soften and brown, around 5-6 minutes. Set aside.

Remove the steaks from the oven and tent with aluminum foil.

While the steaks are resting, add the baby kale to the skillet and sauté until it begins to wilt, around 2-3 minutes. Set aside.

Deglaze with the wine, scraping all the browned bits off the bottom of the skillet. Finish with the remaining butter to lend richness to the sauce. Place the steaks back in the skillet and coat with the pan sauce.

Place the filets, mushrooms, and kale in two large bowls. Pour the wine sauce over the top and garnish each plate with sprigs of thyme. Serve immediately.