

Slow-Cooked Baby Fillet Mignon in Savory Herb Sauce



Instructions:

- **Sear the Meat (Optional):** Season fillet mignon tips with salt and pepper. Heat roasted garlic olive oil in a skillet over medium-high heat. Sear the meat for 1-2 minutes per side, then transfer to the crockpot.
- **Prepare the Sauce:** In a bowl, mix beef broth, red wine, Worcestershire sauce, balsamic vinegar, soy sauce, and tomato paste until combined.
- **Add to Crockpot:** Add sliced onions, minced garlic, thyme, rosemary, and mushrooms (if using) to the crockpot. Pour the sauce over the meat and veggies.
- **Cook on Low:** Cover and cook on low for 6-8 hours until tender.
- **Finish and Serve:** Adjust seasonings if necessary. Serve the fillet mignon tips over mashed potatoes, rice, or with crusty bread.

Ingredients:

- 1.5 – 2 lbs baby fillet mignon tips (or beef tenderloin tips)
- 1 tbsp Oliverde Roasted Garlic Olive Oil
- Salt and black pepper, to taste
- 1 cup beef broth
- 1/2 cup red wine (optional, for added depth)
- 1 tbsp Worcestershire sauce
- 1 tbsp balsamic vinegar
- 1 tbsp soy sauce
- 1 tbsp tomato paste
- 1 large onion, sliced
- 3 cloves garlic, minced
- 1/2 tsp dried thyme (or fresh thyme sprigs)
- 1/2 tsp dried rosemary
- 8 oz mushrooms, sliced (optional)