

Herb-Crusted Filet Mignon with Red Wine Reduction



Instructions:

- Preheat oven to 400°F.
- Season steaks with salt, pepper, rosemary, and thyme. Sear in Oliverde Roasted Garlic Olive Oil over high heat for 2 minutes per side.
- Transfer to the oven and roast for 5-7 minutes for medium-rare. Let rest before serving.
- Meanwhile, in the same pan, sauté shallots in drippings. Add red wine and beef broth, simmer until reduced by half. Stir in butter for a silky sauce.
- Drizzle over steaks before serving.

Ingredients:

- 2 filet mignon steaks (6 oz each)
- 2 tbsp Oliverde Roasted Garlic Olive Oil
- 2 tbsp fresh rosemary, chopped
- 2 tbsp fresh thyme, chopped
- Salt and pepper to taste

For the Red Wine Reduction:

- 1/2 cup red wine
- 1/2 cup beef broth
- 1 shallot, finely chopped
- 2 tbsp butter

