



GRASS-FED FILET MIGNON DUO

2 GRASS-FED BEEF FILET MIGNON STEAKS (8oz each)

Cut from the tenderloin, these ample steaks are 2-inches thick and perfect for the discerning steak lover. In keeping with our principles, Angus and Hereford cattle are raised on family-owned Australian ranches without the use of hormones, antibiotics or growth stimulants. The cattle graze on vast pastures of alfalfa and rye, high-protein grasses that create lean-textured, robustly flavored beef with all the tenderness associated with grain-finished beef. It's the best of both worlds in one juicy steak.

Use your favorite steak recipe or try our **Herb-Crusted Filet Mignon** recipe below to taste what D'Artagnan's beef is all about!

HERB-CRUSTED FILET MIGNON (Serves 2)

Ingredients:

- Neutral oil, such as: vegetable, canola, safflower or grapeseed oil
- 2 Grass-Fed Filet Mignon steaks
- Kosher salt & freshly ground black pepper
- ¼ cup finely chopped fresh flat leaf parsley
- ⅛ cup finely chopped mixed soft herbs, we suggest: tarragon, chervil, thyme and dill
- 1 ½ tablespoons Dijon mustard

Instructions:

1. Remove steaks from the fridge about 30 minutes before you cook.
2. Preheat oven to 450 degrees F.
3. Heat about 2 tablespoons of neutral oil in a heavy, oven-proof skillet over high heat. Season steaks on both sides with salt and pepper. Sear until nicely browned, about 3 minutes on each side. Remove steaks to a rimmed plate.
4. Stir together parsley and mixed herbs then spread in an even layer on a large plate.
5. Brush edges of steaks with Dijon mustard then roll in the herb mixture.
6. Place steaks back in pan and put into the oven until an instant-read thermometer inserted into the center of a steak registers 125 degrees F (for medium-rare).
7. Rest steaks for 10 minutes before serving.