



HOME CHEF

# Valentine's Day Filet Mignon with Sour Cream and Chive Mash

With Red Wine-Chocolate Bordelaise, Green Beans, and Chocolate Mousse



If a Whitman's Sampler and a stack of coupons for "Free Hugs" were included in your plans for Valentine's Day, then it's good you came to us when you did. Treat your one-and-only right with the tenderest cut of steak there is: Filet. Mignon. Hold the ketchup for this juicy, melt-in-your-mouth cut of beef and luxuriate your taste buds instead in a rich red wine-chocolate sauce. Finish your meal off with the refined, but oh-so-irresistible chocolate mousse and make this a Valentine's Day to remember.

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

## NUTRITION

Calories: 1192  
Carbohydrates: 78g  
Fat: 57g  
Protein: 52g  
Sodium: 1431mg  
*per serving*

## DIETARY



NUT-FREE

## DRINK PAIRING

Dinner and dessert calls for two separate drink pairings. Enjoy that filet with a glass of Cabernet Sauvignon or Merlot and round out your meal with a cup of dark-roasted espresso.

## INGREDIENTS

16 oz. Russet Potatoes  
5 oz. Green Beans  
12 Chives  
½ Cup Chocolate Mousse Mix  
8 oz. Heavy Cream  
2 Filet Mignon  
3 oz. Sour Cream  
2 Tbsp. Butter  
1 ½ oz. Red Cooking Wine  
2 tsp. Minor's Demi-Glace Base  
1 Tbsp. Chocolate Syrup

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Mixing Bowl  
Baking Sheet  
Small Pot  
Medium Pan  
Colander

## DID YOU KNOW?

Bordelaise Sauce is a classic French sauce in which red wine (traditionally from Bordeaux, get it?) is cooked down to concentrate its flavor, then blended with *demi glace*, a rich reduction of brown veal stock.

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### Prepare the Ingredients, Boil Potatoes, and Make Mousse

Place a mixing bowl in freezer. Preheat oven to 400 degrees and prepare a baking sheet with foil. Rinse produce and pat dry. Peel **potatoes** and cut into 1" cubes. Bring a small pot with **potatoes**, 1 tsp. **salt**, and enough **water** to cover to a boil. Reduce to a simmer and cook until tender, about 18 minutes. Trim **green beans**. Mince **chives**. Remove bowl from freezer and add **mousse mix** and **heavy cream**. Whisk until smooth, transfer to 2 serving dishes, and refrigerate.



### Sear the Steak

Warm a medium pan over high heat. Rinse **steaks**, pat dry, and season with a pinch of **salt and pepper**. Add 1 tsp. **olive oil** and steaks to pan and cook until nicely browned on each side, about 1-2 minutes per side. Transfer steaks to one side of prepared baking sheet and reserve pan (no need to wipe clean).



### Roast Steak and Green Beans

Place **green beans** on opposite side of baking sheet from **steaks** and toss with 1 tsp. **olive oil** and a pinch of **salt and pepper**. Roast until filet reaches a minimum internal temperature of 145 degrees and beans are tender, about 8-12 minutes. Transfer to plate and set aside.



### Finish the Potatoes

Place a colander in the sink. Strain **potatoes** and return to pot. Add **sour cream**, half the **butter** and minced **chives** (reserve some chives to garnish potatoes). Mash until smooth and season to taste with **salt and pepper**.



### Make the Sauce

Warm the same pan used to sear steaks over medium-high heat. Add **red cooking wine** and reduce to a glaze, about 1 minute. Add **demi glace base**, 1 tsp. **chocolate syrup** (reserve remaining 2 tsp. to garnish mousse), and ½ cup **water**. Whisk to combine and cook until slightly thickened, about 1 minute. Remove pan from heat and add remaining **butter** and stir to combine. *Butter will further thicken and enrich the sauce.* Season to taste with **salt and pepper** and set aside.



### Plate the Dish

Ladle a portion of **sauce** on a plate. Spoon **mashed potatoes** next to sauce and garnish with reserved **chives**. Arrange **green beans** next to potatoes. Place a **steak** over sauce. Garnish chilled **mousse** with remaining **chocolate syrup** and serve for dessert.