



In your box

2 Garlic Cloves
2 tsp. Roasted Garlic Peppercorn Rub
1 oz. Butter
12 oz. Asparagus
2 oz. Sour Cream
2 Russet Potatoes
1 Tarragon Sprig
12 oz. Filets Mignon



Steakhouse Filet with Herb Butter

with mashed potatoes and asparagus

NUTRITION per serving—Calories: 662, Carbohydrates: 42g, Fat: 35g, Protein: 43g, Sodium: 1377mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level □ □ □
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan, Medium Pot, Colander, Mixing Bowl

👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Thoroughly rinse produce and pat dry
- ☐ Ingredient(s) used more than once: **garlic, butter**



1

Make the Mashed Potatoes

- Peel and cut **potatoes** into 1" dice. Halve **garlic**.
- Bring a medium pot with potatoes, 3 garlic halves, 8 cups **water**, and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until fork-tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream** and half the **butter** and mash until smooth. Add potato cooking water 1 Tbsp. at a time until desired consistency is reached. Season with ¼ tsp. **salt**. Cover and set aside.
- While potatoes simmer, prepare ingredients.



2

Prepare the Ingredients

- Stem and mince **tarragon**.
- Trim woody ends off **asparagus**.
- Mince remaining **garlic**.
- Pat **filets** dry, and season both sides with **garlic peppercorn rub** and ¼ tsp. **salt**, coating completely.



3

Make the Butter

- Combine remaining **butter, garlic** (to taste), and **tarragon** in a mixing bowl.
- Form butter mixture into two equally-sized disks. Refrigerate until plating.



4

Cook the Filets

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **filets** to hot pan. Cook until browned and filets reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. *Don't worry if a charred crust forms on filets.*
- Remove from burner. Remove filets to a plate and rest at least 5 minutes.
- Wipe pan clean and reserve.
- While filets rest, cook asparagus.



5

Cook the Asparagus

- Return pan used to cook filets to medium heat and add 2 tsp. **olive oil**.
- Add **asparagus**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until lightly charred and tender, but still crisp, 7-9 minutes.
- Plate dish as pictured on front of card, placing **butter disks** on **filets**. Bon appétit!