



In your box

- 2 Garlic Cloves
- 1 oz. Goat Cheese
- 1 oz. Butter
- 1 tsp. Herbes de Provence
- 12 oz. Red Potatoes
- 8 oz. Green Beans
- 12 oz. Filets Mignon



Premium Meal

Filet Mignon with Goat Cheese Butter and Herbes de Provence-roasted potatoes

NUTRITION per serving—Calories: 649, Carbohydrates: 36g, Fat: 38g, Protein: 42g, Sodium: 1170mg.
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
5 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Large Non-Stick Pan

👑 Before you cook

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

- Preheat oven to **425 degrees**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Start the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on half of the prepared baking sheet. Toss with 1 Tbsp. **olive oil**, **Herbes de Provence**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread potatoes into a single layer on their side and roast in hot oven, 20 minutes.
- Remove from oven. *Potatoes will finish cooking in later step.*
- While potatoes roast, prepare ingredients.



2

Prepare the Ingredients

- Trim ends off **green beans**.
- Mince **garlic**.
- In a mixing bowl, combine **butter** and **goat cheese**. Set aside.
- Pat **filets** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

Sear the Filets

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **filets** to hot pan. Sear on one side until browned, 2-3 minutes.



4

Finish the Filets and Potatoes

- Transfer **filets** to empty half of baking sheet, seared side up.
- Roast in hot oven until potatoes are golden brown and filets reach a minimum internal temperature of 145 degrees, 7-9 minutes.
- Reserve pan; no need to wipe clean.
- While filets roast, cook green beans.



5

Cook the Green Beans

- Return pan used to cook filets to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan, and cook, 30 seconds.
- Add **green beans** and cook, 1 minute.
- Add ¼ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover, and cook until green beans are tender, 4-6 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing **filets** with **goat cheese butter**. Bon appétit!