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Fancy Filet Mignon and Marvelous Mash Potatoes

Ingredients for Filet Mignon:

4 filet mignon steaks (about 6 ounces each)

2 tablespoons olive oil

2 cloves garlic, minced

1 teaspoon dried rosemary

Salt and black pepper, to taste

Ingredients for Mash Potatoes:

4 large potatoes, peeled and cut into chunks

1/2 cup milk

4 tablespoons butter

Salt and black pepper, to taste

Instructions:



Prepare the Filet Mignon:

- Take the filet mignon steaks out of the refrigerator and let them sit at room temperature for about 30 minutes before cooking. This helps them cook evenly.
- Preheat your oven to 400°F (200°C).

Season and Sear the Steaks:

- Season both sides of each steak with salt, black pepper, and dried rosemary.
- Heat a large oven-safe skillet over medium-high heat. Add olive oil and minced garlic.
- Carefully place the steaks in the skillet and sear them for about 2-3 minutes on each side, until they develop a nice brown crust.

Finish Cooking in the Oven:

- Transfer the skillet with the seared steaks to the preheated oven.

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- Cook the steaks in the oven for about 5-7 minutes for medium-rare, 8-10 minutes for medium, or longer if you prefer well-done.

Rest the Steaks:

Remove the skillet from the oven and let the steaks rest for a few minutes before serving. This helps keep them juicy.

Make the Mash Potatoes:

- While the steaks are resting, bring a large pot of salted water to a boil.
- Add the peeled and chopped potatoes to the boiling water and cook for about 15-20 minutes, or until they are tender when pierced with a fork.
- Drain the potatoes and return them to the pot.

Mash and Season the Potatoes:

- Add butter and milk to the pot with the potatoes.
- Mash the potatoes with a potato masher or a fork until smooth and creamy.
- Season the mashed potatoes with salt and black pepper to taste.

Serve and Enjoy:

- Plate your perfectly cooked filet mignon steaks alongside a generous scoop of creamy mashed potatoes.
- You can add a vegetable side like green beans or asparagus for a complete meal.
- Enjoy your fancy filet mignon and marvelous mash potatoes!

