

## Beef Filets With Ancient Grain & Amp; Kale Salad

The most tender of them all, the Filet, is served beside a salad of faro, kale, dried cranberries and almonds.

## **INGREDIENTS**

2 beef Tenderloin Steaks, cut 1 inch thick (about 6 ounces each)

1/4 plus 1/8 teaspoon cracked black pepper, divided Salt

3 cloves garlic, minced, divided

1 cup reduced-sodium beef broth

1/2 cup pearlized farro - Quick (pearled) barley or long-grain brown rice may be substituted for farro. Cook according to package directions using 1/2 cup preferred grain and 1 cup reduced-sodium beef broth. Stir in kale and cranberries. Cover; let stand 5 minutes. Stir in almonds and lemon juice.

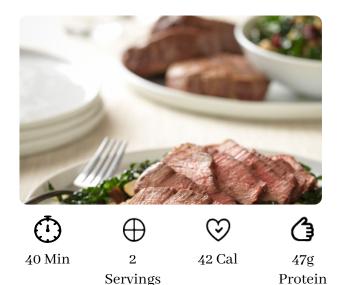
Season with salt, as desired.

1 cup thinly sliced kale

1/4 cup dried sweetened cranberries or cherries

2 tablespoons sliced almonds

2 teaspoons fresh lemon juice



## **COOKING**

- ${\tt 1. Combine 1 \ clove \ garlic \ and \ 1/4 \ teaspoon \ pepper; press \ evenly \ onto \ beef \ steaks.}$
- 2. Combine beef broth, farro, remaining 2 cloves garlic and remaining 1/8 teaspoon pepper in small saucepan. Bring to a boil; reduce heat to low. Cover and simmer 15 to 20 minutes or until most broth has been absorbed. Remove from heat. Stir in kale and cranberries. Cover; let stand 5 minutes. Stir in almonds and lemon juice. Season with salt, as desired.
- 3. Meanwhile, place steaks on rack in broiler pan so surface of steaks is 2 to 3 inches from heat. Broil 13 to 16 minutes for medium rare  $(145^{\circ}F)$  to medium  $(160^{\circ}F)$  doneness, turning once.
- 4. Season steaks with salt. Serve with farro mixture.

## **NUTRITION**

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
2		14g	110mg		59g	47g	1	0

<sup>\*</sup>The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 $Courtesy \ of \ BeefIts Whats For Dinner. com$