



Tenderloin Caprese

NIBBLEDISH CONTRIBUTOR

Ingredients

1 eight ounce fillet mignon steak.

1 ball of fresh mozzarella cheese

1 large tomato

salad greens

fresh basil leaves for garnish

Balsamic vinaigrette

Instructions

In a hot skillet, sear the steaks and cook briefly, about 4 minutes per side, the steak will still be rare.

Let the steaks rest for at least ten minutes, while assembling the rest of the salad ingredients.

Cut the cheese into 6 slices.

Cut the tomato into 6 slices.

Cut the steak into 6 slices.

Line two dinner plates with salad greens, place alternating slices of tomato, cheese, and steak accross the salad greens.

Garnish the salad with the fresh basil and drizzle the salad with some Balsamic vinaigrette.