



Filet of Beef Sandwiches

Ingredients

4 Sandwich rolls, hearty & crusty such as French
2 (6 oz.) Filet Mignon steaks
Sea salt & ground pepper
1 bunch Arugula, fresh
1/2 cup Robert Rothschild Farm Horseradish Sauce

Directions

Preheat a grill over high heat or heat a nonstick pan over medium-high heat. Season steaks generously with salt and pepper. Sear and cook to desired degree, 3 minutes

per side for medium rare. Place steaks on a plate, cover and let rest for 5 minutes.

While steaks rest, split rolls and spread Horseradish Sauce, as desired on both tops and bottoms.

Divide arugula over the bottom of each roll.

Thinly slice beef on a cutting board. Divide beef between rolls, on top of arugula.

Drizzle with juices from plate, optional. Top with remaining bun and serve.