

Truffled Filet



Prep Time: 25 minutes

Servings: 4

Ingredients

- 6 cups baby spinach greens, washed and spun dry
- 6 tbsp. your favorite Gustare extra virgin olive oil varietal
- 2 tbsp. [Gustare Oregano Balsamic Vinegar](#)
- Sea salt
- Freshly ground pepper
- 2 ozs. Parmigiano-Reggiano
- 4 5-oz. filet mignon steaks
- [Gustare White Truffle Extra Virgin Olive Oil](#)

Directions

Whisk together the varietal olive oil, Oregano balsamic, salt, and pepper. Set aside. Make shavings of Parmigiano-Reggiano with a vegetable peeler. Set aside. Grill steaks to individual preference. When steaks are done, toss spinach with dressing. Divide salad among plates and center each with a filet. Season with salt and pepper, to taste. Drizzle each filet with White Truffle olive oil. Top with several slivers of Parmigiano-Reggiano. Serve and enjoy!