

Recipe of the Week: Garlic Pepper Filet Steaks

Ingredients:

- ½ cup of olive oil
- 1 stick of butter
- Garlic pepper seasoning
- Filet steaks
- 1 purple onion—julienned
- Mushrooms
- Asparagus
- Green chile seasoning
- Shrimp
- Jabenero and Mango seasoning

Directions:

Season steaks with garlic pepper seasoning. Set aside for two hours.

Turn heat on high, and add olive oil to the Disc-It. Once hot, add the stick of butter and allow it to melt and liquefy.

Add steak to the Disc-It and sear—do not cook all the way through. Sear steak for about a minute on each side.

Once each side has been seared, move the steaks to the edge of the Disc and add the onion in the middle. Cook for a couple of minutes and then add the mushrooms, cooking for an additional couple minutes.

Next, add the asparagus, cooking for less than minute, before adding the shrimp. Season the shrimp with jabenaro and mango seasoning.