

# Filet Mignon with Rajas

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3		poblano pepper
1	tablespoon	vegetable oil
1	tablespoon	olive oil
1/2	small	white onion - thinly sliced
1/2	cup	whipping cream
12	large	epazote leaves - thinly sliced
4		6 oz filet mignons

Char chiles over gas flame or in broiler until blackened on all sides. Enclose in paper bag. Let stand 10 minutes. Peel and seed chiles; slice thinly. Heat both oils in large skillet over medium heat. Add onion and saute until translucent, about 2 minutes. Add poblanos, cream and epazote. Simmer until rajas thickens slightly, about 3 minutes. Season with salt.

Meanwhile, prepare BBQ. Sprinkle steaks with salt. Grill steaks to desired doneness. Transfer to plates, top with rajas and serve.