



Steak Medallions with Potatoes



Ingredients:

- 1 ½ pounds bite-size potatoes
- Kosher salt
- 2 tablespoons olive oil
- 6 tablespoons salted butter
- 1 ½ pounds 1-inch-thick filet steaks, cut into 2-inch medallions
- 2 tablespoons Montreal steak seasoning
- 2 tablespoons minced garlic
- 1 teaspoon minced fresh thyme
- 1 teaspoon minced fresh oregano
- 1 large yellow onion, sliced thin
- ¼ cup white wine
- Chopped fresh parsley, to garnish
- Flaky sea salt, to garnish
- ½ cup horseradish cream sauce, optional

Method:

1. Place the potatoes in a large, high-sided skillet, cover with water, and bring to a boil. Add a good pinch of kosher salt and cook until tender, about 12 minutes.
2. Heat the olive oil and 2 tablespoons of the butter in a large heavy-bottomed skillet over medium-high heat. Season the steak medallions all over with the steak seasoning. When the oil is hot and the butter has melted, add the steak to the skillet and cook 2 to 3 minutes per side for medium rare. Remove to a plate and cover with foil to rest.
3. Without cleaning the skillet, add the garlic, thyme, oregano, and onions. Reduce the heat to medium and cook, scraping the skillet to release any flavorful steak bits stuck to the bottom, until the onions are starting to become golden, 6 to 8 minutes. Add the white wine to the onions and allow it to reduce for 1 minute.
4. Add the remaining 4 tablespoons butter and allow it to melt. Drain the potatoes and pour onto a serving platter. Using the bottom of a glass, press firmly to slightly crush the potatoes and sprinkle over a little kosher salt. Top with the onion mixture. Place the steak medallions on top and garnish with the chopped parsley and flaked sea salt. Serve with horseradish cream if desired.