



The Kim K

Serves 1

Ingredients

- 6 count asparagus spear ((matched "Asparagus" but unit count!"bunch i estimate))
- 0.25 teaspoon black pepper
- 1 tablespoon butter ((matched "Unsalted Butter" but unit tablespoon!"lb estimate))
- 6 ounce filet mignon
- 1 count garlic clove ((matched "Garlic" but unit count!"lb incompatible
- 2 tablespoon hollandaise sauce
- 4 ounce king crab leg
- 1 teaspoon olive oil ((matched "Extra Virgin Olive Oil" but unit teasp estimate))
- 0.25 teaspoon salt

Instructions

1. Preheat oven to 400°F (200°C).
2. Season filet mignon with salt, pepper, and olive oil. Sear in a hot pan for 2-3 minutes per side.
3. Transfer filet to the oven and roast for 8-10 minutes for medium-rare.
4. Toss asparagus with minced garlic, butter, salt, and pepper. Roast alongside the filet for 5-7 minutes.
5. Steam king crab leg for 4-5 minutes until heated through.
6. Plate the filet, asparagus, and king crab leg.
7. Drizzle hollandaise sauce over the filet and crab.
8. Serve immediately.