

Filet with Fresh Bruschetta

3 filets	2 cups cilantro, chopped
Salt and pepper, to taste	Juice of 4 limes
4 large tomatoes, diced	½ cup Italian dressing
2 jalapeños, diced	Baguettes and crackers, for dipping
1 large onion, diced	
3 tablespoons garlic, minced	



(Fold along the line)

1. Preheat oven to 350°F. Season the filet with salt and pepper, and bake to desired temperature. (Exact cooking times will vary depending on the thickness of the steaks and personal preference.) Remove pan from the oven, and let cool.
2. In a large serving bowl, mix tomatoes, jalapeños, onions, garlic, and cilantro, stirring to combine well.
3. Squeeze the lime juice over the diced vegetable mixture, and then drizzle the Italian dressing, stirring well after each addition. Season the bruschetta with salt and pepper to taste. (For a more intense flavor, increase the quantity of Italian dressing.)
4. Dice the cooled filet into bite-sized pieces, and fold into the bruschetta. Serve the bruschetta with slices of baguette or crackers.

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(Cut along the line) ✂