

Home Food Service - Agostino Item Specification Sheet

Company Packed For	HFS
Product Name	SEASONED FILET ROAST
CSB ID#	126146
Pieces Per Package	1
Piece Weight (in ounces)	12 oz
Package Weight	0.75 LB
Label ID	4x4 BLANK LABEL

Cooking Instructions	<p>Since the tenderloin is already seasoned, no preparation is need. GRILL: Grill until the internal temperature of the meat reaches 155°F. Check with a meat thermometer in the center of the roast. OVEN: Preheat oven to 400°F. Pre-heat an oven safe skillet over medium heat. When the pan is hot (water will bead across), add approximately 1 tablespoon of oil, (Olive oil is best). Brown the filet roast on all sides. Place the skillet in the oven and roast on all sides. Remove when the internal temperature of the meat reaches 155°F. NOTE: When removing from the oven the Handle is Extremely HOT. If an oven safe skillet is not available be sure place in an oven safe baking dish with the liquids from the skillet and baste. SERVING SUGGESTION: After the filet is cooked to your desired temperature, remove the meat and set aside. Return skillet to the Stove top over medium heat and add approximately 1 cup of red cooking wine. Allow to reduce, scraping up all the brown bits. The wine reduction is finished when the liquid is thick and sticking to the spoon. Serve with your favorite vegetable and garlic mashed potatoes. Drizzle with the wine reduction.</p> <p>*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.</p>
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Ingredients	Beef Tenderloin, Salt, Dehydrated Garlic, Black Pepper, Dehdyrated Onion, Spices and Red Pepper.
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Nutrafacts

Nutrition Facts

Serv. Size4 oz (113g)

Serv. Per Cont.3

Calories 250

Fat Cal. 110

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Vitamin A 0%

Vitamin C 10%

Calcium 2%

Iron 10%

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 12g	19%	Total Carb. 2g	1%
Sat. Fat 5g	24%	Fiber 0g	0%
Trans Fat 0g		Sugars 0g	
Cholest. 95mg	31%	Protein 31g	
Sodium 65mg	3%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.			
Vitamin A 0% • Vitamin C 10% • Calcium 2% • Iron 10%			

[illegible]