Classic Beef Wellingtons       serves 4

Ingredients

- 4 beef tenderloin steaks (6 ounces each)
- 3/4 teaspoon salt, divided
- 1/2 teaspoon pepper, divided
- 2 tablespoons olive oil, divided
- 1-3/4 cups sliced fresh mushrooms
- 1 medium onion, chopped
- 1 package (17.3 ounces) frozen puff pastry, thawed
- 1 large egg, lightly beaten

Directions

1. Sprinkle steaks with 1/2 teaspoon salt and 1/4 teaspoon pepper. In a large skillet, brown steaks in 1 tablespoon oil for 2-3 minutes on each side. Remove from skillet and refrigerate until chilled.
2. In the same skillet, saute mushrooms and onion in remaining oil until tender. Stir in remaining salt and pepper; cool to room temperature.
3. Preheat oven to 425°. On a lightly floured surface, roll each puff pastry sheet into a 14x9-1/2-in. rectangle. Cut into two 7-in. squares (use scraps to make decorative cutouts if desired). Place a steak in the center of each square; top with mushroom mixture. Lightly brush pastry edges with water. Bring opposite corners of pastry over steak; pinch seams to seal tightly.
4. Place in a greased 15x10x1-in. baking pan. Cut four small slits in top of pastry. Arrange cutouts over top if desired. Brush with egg.
5. Bake 25-30 minutes or until pastry is golden brown and meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).