Classic Beef Wellingtons

4 (6 ounce) beef tenderloin steaks

3/4 teaspoon salt

1/2 teaspoon pepper

2 Tablespoons olive oil

1 3/4 cups mushrooms, sliced

1 onion, chopped

1 package frozen puff pastry

1 egg, beaten

Sprinkle steaks with 1/2 t. salt and 1/4 t. pepper.

Brown steaks in 1 T. oil 2-3 minutes on each side.

Remove from skillet and refrigerate until chilled.

Saute mushrooms and onion in oil.

Stir in salt and pepper. Cool.

Roll each pastry puff sheet to a 14X10" sheet on floured countertop.

Divide into 2 seven inch squares.

Place steak in center of each square.

Top with mushroom mixture.

Brush edges of pastry with water.

Bring up opposite corners and pinch edges to seal.

Place on a silpat lined baking sheet.

Cut 4 small slits in the top.

Brush with beaten egg.

Bake 25-30 minutes at 425.