



## Filet Mignon

Serves: 2

### Ingredients:

- 2 filet mignon steaks
- 2 slices thick bacon
- Olive oil
- Sea salt
- Fresh ground black pepper

### Directions:

1. Preheat Brio at 400°F for 15 minutes.
2. Wrap the bacon around the filets mignons. Secure the bacon with a toothpick.
3. Rub olive oil on the filets and season with sea salt and fresh ground black pepper.
4. In a heated skillet, sear filets on both sides. Once seared, place filets in the basket of the Brio.
5. Once preheated, set at 400°F for 5 to 7 minutes. Cook until internal temperature reaches 130°F for medium-rare.
6. Once done, let the steaks rest 5 to 10 minutes before serving or cutting into.