

## Bacon-Wrapped Filet Mignon with Herb Butter: A Gourmet Meal Made Easy

Indulge in the ultimate steakhouse experience right in your own kitchen with this



**OVEN**  
**400°F**

**TIME**  
**2-3 min**

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**SAVE**  
**PDF**

### INGREDIENTS

: 4 filet mignon steaks (1 1/2 inches thick) 4 slices thick-cut bacon 2 tablespoons olive oil Salt and pepper to taste

### DIRECTIONS

1. preparation.
2. Bacon-: Wrapped Filet Mignon with Herb Butter Recipe
3. Ingredients:
4. 4 filet mignon steaks (1 1/2 inches thick)
5. 4 slices thick-cut bacon
6. 2 tablespoons olive oil
7. Salt and pepper to taste
8. For the : Herb Butter:
9. 1/2 cup unsalted butter, softened
10. 2 tablespoons fresh parsley, chopped
11. 1 tablespoon fresh thyme, chopped
12. 1 clove garlic, minced
13. 1 teaspoon lemon zest
14. Instructions:
15. Prepare the : Herb Butter:
16. In a small bowl, mix together the softened butter, parsley, thyme, garlic, lemon zest, salt, and pepper until well combined. Transfer to a piece of plastic wrap, shape into a log, and refrigerate until firm.
17. Wrap the : Filets:
18. Preheat your oven to 400°F (200°C). Wrap each filet mignon with a slice of bacon, securing it with a toothpick or kitchen twine.
19. Season and : Sear:
20. Season the steaks generously with salt and pepper. Heat olive oil in an oven-safe skillet over medium-high heat. Sear the filets for 2-3 minutes per side until browned.

21. Transfer the skillet to the preheated oven and roast for 6-10 minutes, depending on your desired level of doneness (125°F for medium-rare, 135°F for medium).
22. Rest and : Serve:
23. Remove the steaks from the oven and let them rest for 5 minutes. Top each filet with a slice of the chilled herb butter before serving.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bacon-wrapped-filet-mignon-with-herb-butter-a-gourmet-meal-made-easy/>