

## Filet Mignon with Herb Butter: Restaurant-Quality Steak at Home

When it comes to indulgent yet simple dinners, nothing beats a perfectly cooked



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

**TEMP**  
**140°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 filet mignon steaks (6-8 oz each)

Salt and pepper, to taste

2 tbsp olive oil or butter

4 tbsp unsalted butter, softened

1 clove garlic, minced

1 tbsp fresh parsley, finely chopped

1 tsp fresh thyme leaves

1 tsp fresh rosemary, finely chopped

Optional: a pinch of lemon zest for added brightness

Instructions:

**Prepare the Herb Butter:** In a small bowl, mix the softened butter with garlic, parsley, thyme, rosemary, and lemon zest (if using). Set aside or roll it into a log and chill in the refrigerator for easier slicing later.

**Season the Filet Mignon:** Pat the steaks dry with a paper towel, then generously season both sides with salt and pepper. Let them sit at room temperature for 15-20 minutes.

**Sear the Steaks:** Heat a cast-iron skillet or heavy-bottomed pan over high heat. Add olive oil or butter to the pan. Once hot, sear the steaks for 2-3 minutes on each side to achieve a golden-brown crust.

**Finish in the Oven (Optional):** For thicker steaks, transfer the skillet to a preheated oven at 400°F. Cook for an additional 4-6 minutes for medium-rare

(internal temperature of 130°F). Adjust cooking time based on your desired doneness.

**Rest and Serve:** Remove the steaks from the pan and let them rest for 5 minutes. Top each steak with a slice of herb butter and allow it to melt. Serve immediately with your favorite sides.

**Pro Tips for the Perfect Filet Mignon:**

**Room Temperature Steaks:** Letting the steaks sit at room temperature ensures even cooking.

**Use a Meat Thermometer:** For precise doneness, use a thermometer: 130°F for medium-rare, 140°F for medium, and so on.

**Cast-Iron Skillet:** A cast-iron pan is ideal for achieving a perfect sear and retaining heat.

**Elevate with Wine:** Pair your filet mignon with a full-bodied red wine like Cabernet Sauvignon or Merlot for a complete dining experience.

**Why This Recipe Stands Out:**

## DIRECTIONS

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10. **Why This Recipe Stands Out:** This Perfect Filet Mignon with Herb Butter strikes the perfect balance between simplicity and luxury. The tender steak paired with the fragrant herb butter creates a flavor profile that's both comforting and elegant. Whether you're a seasoned cook or a beginner, this recipe ensures a flawless filet mignon every time.
11. Tried this recipe? Let me know how it turned out in the comments! And don't forget to visit IWuvCooking for more amazing recipes.

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

Original recipe: <https://chefmaniac.com/filet-mignon-with-herb-butter-restaurant-quality-steak-at-home/>