

Filet Mignon

Ingredients

- 2 tablespoons extra-virgin olive oil
- 4 (6-ounce) filet mignon
- Kosher salt
- Freshly ground black pepper
- 4 tablespoons butter
- 1 tablespoon roughly chopped rosemary

Directions

Step 1

Preheat oven to 400 degrees F.

Step 2

Season steak with salt and pepper on both sides.

Step 3

In a large skillet over medium-high heat, heat the oil. When the oil is just about to smoke, add steak. Cook until very seared, about 5 minutes, then flip and add butter and rosemary. Baste with butter and cook for another 3 to 5 minutes.

Step 4

Transfer skillet to oven and cook until cooked to your liking, about 5 minutes for medium. Check every couple of minutes so you don't risk overcooking.

Step 5

Remove from pan and let rest 5 minutes before slicing.