

## Dusted Filet Mignon with Chimichurri Recipe



2 servings



20 minutes

### INGREDIENTS

- 1 Filet mignon
- Dusted Seasoning
- 1 bunch fresh parsley (about 1/2 cup chopped)
- 1 bunch fresh cilantro (about 1/2 cup chopped)
- 1 red Fresno chili
- 1 red Fresno chili
- 1 shallot
- 2 cloves garlic
- ½ cup extra virgin olive oil
- ⅛ cup red wine vinegar

### DIRECTIONS

1. Set your filet out on the counter so it can get to room temperature (about 20 - 30 minutes).
2. Preheat the oven to 400 deg.
3. Rinse your parsley and cilantro and pat dry with a towel.
4. Rip off the stems and place them both on the cutting board, chop until very fine. When you think you are done, chop for another few minutes. It should give you about 1 full cup of fresh herbs, place in a bowl.
5. Chop shallots very finely, and add to the bowl with the fresh herbs.
6. Chop garlic, add a bit of salt, and use the flat side of the knife to spread into a paste onto the cutting board while continuing to chop and once spreading smooth add to the bowl.
7. Take all seeds and stems out of the chili, then chop very fine and add to the bowl.
8. Squeeze half the lemon into the bowl.
9. Add olive oil, red wine vinegar, and salt. Mix well and taste along the way to see if you want more oil, acid, or salt. Create it to your liking!

# Dusted™

10. Once the chimichurri is finished, set aside.
11. Generously dust your filet with Dusted Seasoning and rub it in with olive oil.
12. Heat a cast iron skillet on the stove top on medium-high heat for 5 minutes until you start to see a tiny bit of smoke coming off the pan.
13. Place your steak down on the hot cast iron and sear for 3 minutes on each flat side, and if thick enough, 1 minute on the edges.
14. Place the entire cast iron in the oven for 3 minutes (flip your steak halfway through).
15. Take cast iron out of the oven, remove steak from skillet and set aside to rest for 3 minutes.
16. Slice against the grain and fan out the pieces of steak, then top generously with your chimichurri.