

# Filet Mignon with Pork Belly Mushroom Topping

## Category

Entree, Main Course

## Servings

2

The key to cooking a great filet is a great pan. My favorite pan for steaks are the NanoBond skillet. They are perfect for getting that great crust on your steak to lock in the juices.

*Recipe courtesy of [The Salty Cooker](#)*

## Ingredients

- 2 filets
- ½ tsp kosher salt
- ½ tsp black pepper
- 1 cup pork belly, cubed
- 8oz mushrooms, quartered
- 1 tbsp butter
- 2 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 2 garlic cloves, minced
- 2 slices bread, toasted
- ¼ cup parmesan cheese
- **PRODUCTS TO USE:**
- NanoBond Skillet

## Directions

1. Pat the filets dry and season with the salt and pepper.
2. Preheat the grill to 500-550 and place your Hestan NanoBond pan on the grill to heat up.

3. Add the pork belly to the pan and cook until crispy. Remove the pork belly and set aside.
4. Add the steaks to the pan and cook each side for approx 3 mins (until your preferred temp). Remove, set aside to rest for 10 minutes before serving.
5. Reduce the grill heat to med/low. To the pan add the mushrooms, pork belly, garlic, fresh herbs and the butter. Sautee for a few minutes until the mushrooms are tender.
6. Assemble, starting with the toasted bread, a little parmesan, and then add the steaks. Top it off with the mushroom/pork belly mixture and enjoy.