

FILET MIGNON ROLL UPS



INGREDIENTS

- 1 whole Filet mignon
- 1 box baby arugula
- Bacon
- 1 container shredded Asaigo cheese
- 3 Tbsp Vegetable Oil
- Salt
- Pepper
- Toothpicks

DIRECTIONS

1. Preheat oven to 350°F.
2. Season filet with salt and pepper in a pan heat the vegetable oil then sear the beef on all its sides.
3. Transfer the beef to the oven and cook until the internal temperature is 125°F. Take the meat out and let it rest for at least 10 minutes.
4. Cook off the bacon this can also be done in the oven evenly laid out on a cookie sheet
5. When all the components are cooled slice the beef very thin.
6. Cut the bacon into 1" pieces
7. Lay flat one slice of beef add a pinch of Asiago cheese, a piece or two of bacon and a few leaves of arugula. Roll up slow and tight and fold toothpick through the top to hold it closed.
8. Refrigerate and serve cold. These can be made up to three days in advance if needed.

*If so inclined serve with a dipping sauce