



Grilled Tenderloin

About recipe, why it is so great! Looking for a decadent dinner dish to impress, then look no further. The mignon is an extremely tender cut of beef, prefect to a special dinner for two. No major prep work required, just a grill and some Worcestershire sauce!

Prep Time: 20 min. Cook Time: 10 min. **Ready In: 30 min.**

Serving Size: 2 servings

Ingredients

- ✓ 2 (4oz to 5oz) filet mignon
- ✓ 3 Tbsp. Worcestershire sauce
- \checkmark Salt & pepper to taste

Directions

- 1. Marinate the stakes in Worcestershire sauce for roughly 20-30 minutes by storing in a container or Ziploc bag with the Worcestershire sauce. Flip and shake to make sure the both sides of the stake gets marinated.
- 2. Preheat grill to roughly 400 degree F.
- 3. Grill steaks 5 minutes on each side or to desired doneness.

Nutrition

Amount per serving

- ✤ Calories: 297
- ✤ Total Fat: 21 g
- ✤ Total Carbs: 4 g
- ✤ Protein: 22 g
- Cholesterol: 77 mg
- ♦ Sodium: 401 mg
- Potassium: 340 mg