

## Boursin Steak Bites Recipe

★★★★★



2-4 servings



5 minutes

### INGREDIENTS

- 8 oz Filet Mignon (nice and thick)
- Dusted Seasoning
- 3 tbsp Heavy Cream
- ½ package of Boursin Garlic and Fine Herb Cheese
- 4 tbsp Chopped Chives

### DIRECTIONS

1. Generously apply Dusted Steak Seasoning and olive oil to all sides of your filet, and let sit at room temperature for 30 minutes.
2. Heat your grill to medium-high heat.
3. While waiting for the steak and grill to get to temperature, create your cheese filling by combining the Boursin cheese with the heavy cream and whisk.
4. Grill your steak on top and bottom for 3 minutes, and small sides for 1 minute each. Take off the grill and let sit for 4 minutes.
5. Using a very sharp knife or a meat slicer, slice your filet against the grain as thin as you can, and lay those pieces out on the counter or a cutting board.
6. Place 1 spoonful (about 1 tbsp) cheese filling on top of steak slices and roll them up tight, putting a toothpick through the center to keep them together.
7. Top with chives and serve.