

CopyCat Outback Steakhouse Victoria's Filet

Ingredients

4 oz beef tenderloin fillets, or until 8 oz
 $\frac{1}{4}$ cup unsalted butter, at room temperature
3 tbsp breadcrumbs
1 tbsp horseradish
1 tsp salt, plus more to season
 $\frac{1}{2}$ tsp dried thyme
 $\frac{1}{4}$ tsp ground black pepper, plus more to season
 $\frac{1}{8}$ tsp chili flakes
cooking spray
salt and ground black pepper
For Serving:
3 oz mashed potatoes, per serving
2 oz mixed vegetables, per serving

Directions

Combine all ingredients, except the fillets, into a medium bowl. Stir to create the crumb crust. Set aside.

Preheat the grill to high heat and grease with cooking spray. Preheat the oven at the same time to its highest temperature setting.

Season fillets with salt and pepper, then grill until roughly 5 minutes away from your preferred doneness.

Top each filet with the prepared crumb crust.

Place fillets under the broiler and cook until the crust begins to bubble.

Serve immediately with your favorite side dishes.