

Pork Filet Steaks for 2

- 2 pork filet steaks (220 g total)
- 1 T olive oil
- 1 T Dijon mustard
- 1 T honey
- 1 garlic clove, minced
- 1 tsp dried rosemary
- Salt and pepper to taste

1. Preheat the oven to **200°C**.
2. In a small bowl, mix together the **olive oil**, **Dijon mustard**, **honey**, minced **garlic**, and dried **rosemary**.
3. Season the pork steaks with **salt** and **pepper** on both sides.
4. Brush the mixture all over the pork steaks, making sure to coat them evenly.
5. Place the pork steaks in a baking dish and roast in the preheated oven for **18-20 minutes**, or until they are cooked through and no longer pink in the middle.

