



Beef Tenderloin with Basil Sun-Dried Tomatoes

Prep: 10 min, cook: 45 min.

2-1/2 lbs. beef tenderloin roast, fat trimmed *

2 cups fresh basil leaves, loosely packed, thinly sliced, plus basil sprigs for garnish

1/2 cup oil packed sun dried tomatoes, drained and finely chopped

2 tsp. olive oil *

Preheat oven to 325F.

Using a well-scrubbed sharpening steel or some other thick pointed tool, pierce the tenderloin all the way through the center, and rotate the sharpening steel to create a 1/2 inch hole.

Combine sliced basil leaves and sun dried tomatoes in a bowl.

Use your hands to fill the tenderloin with basil tomato mixture.

Heat oil in a heavy oven-proof skillet to oven.

Roast about 40 minutes or until a meat thermometer registers 150F for medium rare.

Remove tenderloin from oven and let rest about 45 minutes, until cool.

Carve into 1/4 inch slices and transfer to individual plates or a platter.

Serve meat at room temperature garnished with sprigs of basil