

Roasted Stuffed Tenderloin with Garlic Spinach

Ingredients:

3 lb. Harris Ranch center cut tenderloin, trimmed, cleaned, butterflied and tenderized
1 lb. spinach, cleaned and prepared
2 shallots
2 tbs. minced garlic
1 oz. olive oil
Salt and pepper to taste

Preparation:

Sauté spinach, shallots, garlic, salt and pepper in olive oil. Lay out tenderloin and place spinach mixture on two-thirds of steak. Roll up tenderloin and tie as you would a roast. Refrigerate overnight.

Heat a roasting pan on a burner. Season tenderloin with salt and pepper. Add oil to the roasting pan and quickly sear the meat. Finish the tenderloin in a preheated 350° oven for approximately 20-25 minutes. Reserve on the side for at least 5 to 10 minutes before cutting. Makes six 6-8 oz. servings.