



Beef Tenderloin in Herbed Salt Crust

Makes: 2 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

- 1 pound beef tenderloin
- 1 tbsp extra-virgin olive oil
- 2 tbsp unsalted butter, melted
- 1 tbsp fresh rosemary, finely chopped
- 1 tsp Kosher salt
- 1 tsp freshly ground black pepper

Preheat oven to 425°F.

Pat beef dry with paper towels. Heat olive oil in skillet over moderately high heat. Add beef to pan and cook for 6 minutes to sear it, occasionally turning. Transfer beef to a shallow roasting pan or Baking sheet, reserving pan drippings in skillet.

Meanwhile, stir together melted butter, rosemary, Kosher salt and pepper until the mixture resembles wet sand. Pat salt mixture on top and sides of meat to coat evenly. Place tenderloin beef in oven and roast until instant-read thermometer reads 130°F, approximately 20-25 minutes.

Cover meat with foil and let stand in roasting pan for 10 minutes. Transfer meat to a cutting board. Cut into 1/2-inch slices and spoon juices from skillet over slices.