



Sliced Beef Tenderloin Sandwiches

INGREDIENTS:

- 2 lb beef tenderloin roast cut from center of the whole tenderloin
- 2 tsp kosher salt
- 2tsp freshly ground black pepper
- 2 red bell peppers
- 2 medium red onions
- 1 tsp. vegetable oil
- 3 tbsp extra virgin olive oil

TILLIES ROASTED RED PEPPER AND GARLIC DRESSING

DIRECTIONS:

1. Preheat the oven to 400 degrees.
2. Slice red peppers and onions in to 1/2 inch strips
3. Place peppers on one half of baking sheet, and onions on other half. Drizzle onions and peppers with extra virgin olive oil. Season with 1 teaspoon salt. Toss onions lightly to coat. Toss peppers lightly to coat.
5. Bake in oven for 45min-1 hour until peppers and onions are roasted and tender. Remove from oven and set aside.
6. Reduce oven temp, to 250 degrees.
7. Preheat a cast iron grill pan over high heat. Once the pan is hot, brush the roast with the olive oil, and sear on all sides, approximately 8 to 10 minutes total cooking time. Place the roast in oven and cook until it reaches a temp of 140 deg., approximately 15 to 20 minutes. Remove from oven, wrap in foil, and allow to rest for 30 minutes before cutting.
8. Place sliced tenderloin on platter, with roasted redpeppers scattered at one end, and roasted onions scattered at other end.
9. Put Tillie's Gourmet dressing in small serving bowl with spoon.
10. Serve with small sandwich rolls. Allow guests to assemble.