



Spinach & Bacon Stuffed Beef Tenderloin

Prep: 50 minutes plus chilling and standing

Roast: 35 minutes • Serves: 8

- 8 slices hardwood smoked bacon, cut into ¼-inch pieces
- 1 small onion, chopped (about ¾ cup)
- 4 garlic cloves, chopped
- 2 tablespoons PICS unsalted butter
- 1 tablespoon chopped fresh tarragon leaves
- 1 package (9 ounces) Full Circle baby spinach leaves (about 8 cups)
- ½ (8-ounce) package PICS cream cheese, cut into small pieces
- ¾ cup PICS Italian style breadcrumbs
- 1 teaspoon lemon juice
- 1 teaspoon PICS salt, divided
- ¾ teaspoon PICS ground black pepper
- 1 center-cut beef tenderloin (about 3½ pounds)
- 1½ tablespoons PICS extra virgin olive oil

1. Heat large skillet over medium-high heat. Add bacon; cook 4 to 5 minutes or until crisp, stirring frequently. With slotted spoon, transfer bacon to bowl. To same skillet with drippings, add onion; cook 3 to 4 minutes or until onion begins to soften, stirring frequently. Add garlic; cook 1 minute, stirring frequently. Add butter and tarragon; cook 1 minute or until butter is melted. Stir in spinach and bacon; cook 1 to 2 minutes or until spinach is wilted. Remove skillet from heat; stir in cream cheese, breadcrumbs, lemon juice, ¼ teaspoon salt and ¼ teaspoon pepper. Transfer spinach mixture to shallow dish; refrigerate 30 minutes.

2. Preheat oven to 375°. To butterfly beef, cut beef lengthwise down center, but do not cut all the way through, leaving ½ inch uncut. Open beef and lay flat between plastic wrap on cutting board. With flat end of meat mallet, pound beef to flatten to ½-inch thickness. Remove plastic wrap; evenly spread spinach mixture over beef, leaving about 1½-inch border around edges. Starting at 1 side, roll up beef and filling to form a pinwheel. With kitchen string, tie beef crosswise at about 2-inch intervals. Tie beef lengthwise with second piece of string, threading through crosswise ties. Sprinkle beef with remaining ¾ teaspoon salt and ½ teaspoon pepper.

3. Heat large skillet over medium-high heat. Add oil and beef to skillet; sear beef 1 minute on each side or until outside is browned. Place beef on rimmed baking pan; roast 35 to 40 minutes or until internal temperature reaches 135° for medium-rare. Let beef stand 10 minutes before removing string and slicing.

Approximate nutritional values per serving:

566 Calories, 44g Fat (19g Saturated), 126mg Cholesterol, 782mg Sodium, 11g Carbohydrates, 2g Fiber, 29g Protein