



Beef Tenderloin with Three-Herb Chimichurri

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Serves: 8-10

Time to Prepare: 2 hours, active time 25 minutes

Spice Rub

- 2 tablespoons dark brown sugar
- 1 tablespoon sweet smoked paprika
- 1 tablespoon coarse kosher salt
- 1 1/2 teaspoons chipotle chile powder or ancho chile powder
- 1 teaspoon ground black pepper

Chimichurri sauce

- 3/4 cup olive oil
- 3 tablespoons Sherry wine vinegar or red wine vinegar
- 3 tablespoons fresh lemon juice
- 3 garlic cloves, peeled
- 2 medium shallots, peeled, quartered
- 1 teaspoon fine sea salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon dried crushed red pepper
- 3 cups (packed) stemmed fresh parsley
- 2 cups (packed) stemmed fresh cilantro
- 1 cup (packed) stemmed fresh mint

Beef tenderloin

- 1 3 1/2-pound beef tenderloin
- 2 tablespoons olive oil

For spice rub:

Combine all ingredients in small bowl.

For chimichurri sauce:

Combine first 8 ingredients in blender; blend until almost smooth. Add 1/4 of parsley, 1/4 of cilantro, and 1/4 of mint; blend until incorporated. Add remaining herbs in 3 more additions, pureeing until almost smooth after each addition.

For beef tenderloin:

Let beef stand at room temperature 1 hour.

Preheat oven to 350 degrees.

Heat a sauté pan to high heat, add tenderloin and sear each side until browned.

Finish in the oven until an instant-read thermometer inserted into thickest part of beef registers 130°F for medium-rare, about 40 minutes. Transfer to platter; cover loosely with foil and let rest 15 minutes. Thinly slice beef crosswise. Serve with chimichurri sauce.

Notes:

The spice rub can be made days ahead, and the meat can be rubbed with olive oil and the spices and stored in a zip-top bag overnight. Bring to room temperature, and sear it off a few hours before your guests arrive. Finish it in the oven just before your guests arrive. This recipe works well grilled, too. The meat is good even at room temperature, so you can let it rest for a little while before serving if timing works out best that way.

If you'd like to make this with fish, you can cook the fish en papillote – tear off a piece of parchment paper about 4x as long as your fish fillet, fold in half, and trim into a half-heart shape. Place the fish in the middle close to the seam (rubbed with the olive oil and spices), and crimp the edges together, starting at the top of the heart, so it seals the parchment satchel closed. The fish will steam to moist perfection in the bag, and you'll get bonus points because it looks fancy when you present it to the table. Alternatively, you can cook it on the stovetop in a little olive oil over medium-high heat. Sear one side for a few minutes, flip, cover and cook until done. If you want to see a video of how to prepare fish en papillote way, this one is good. It's a great trick to have up your sleeve.