



Ancho Rubbed Beef Tenderloin with Pear and Jicama Slaw and Roasted Sweet Potatoes

Ingredients

For the tenderloin:

2 Pounds tenderloin
(clean and trimmed)
2 Tbsp. olive oil
¾ Tsp. ancho powder
1 ½ Tsp. granulated garlic
1 Tsp. salt
¼ Tsp. chipotle powder

For the slaw:

2 Fresh pears
1 Medium jicama
2 Tbsp. olive oil
1 Tbsp. chopped cilantro
1 Tbsp. lime juice
1 Tsp. chili powder

For the sweet potatoes:

2 Pounds sweet potatoes
(washed)
¼ Cup olive oil
Salt
Pepper

Directions (serves 4)

Heat up oven at 350 degrees.
Heat up the grill.

For the tenderloin, mix all the seasonings together, rub the tenderloin with the oil and mix seasonings. Let it marinate for 30 minutes.

Mean while peel and dice into ¼" pieces. Coat with the olive oil, salt and pepper. Place in a baking sheet and bake for about 25 minutes or until golden brown.

Using a mandolin; Julienne the pear and Jicama, mix in the rest of the ingredients and let it rest until ready to eat.

Grill the tenderloin for about 8 to 10 minutes or until internal temperature reaches 135 degrees. Let it rest for 5 minutes and slice into 2oz. slices.

Place the roasted sweet potatoes in the middle of the plate, next about 3 to four slices of tenderloin, and top with the cole slaw.



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From the kitchen of Zilli Hospitality Group