

# Tuscan Cheesesteaks

Always a luxurious cut of meat, beef tenderloin becomes a real show-stopper when its been butterflied and stuffed with such quintessentially Italian ingredients as pesto, sun-dried tomatoes, provolone, and Parmigiano-Reggiano. It could be the centerpiece of your holiday table.

Serves **8 to 10** • Prep time **25 mins** • Rest time **3 mins**

2 tbsp extra virgin olive oil, plus more

12oz (340g) mixed wild or cremini mushrooms, cleaned and chopped

1 red bell pepper, trimmed, deseeded, and cut into ¼-inch (.5cm) strips

1 green bell pepper, trimmed, deseeded, and cut into ¼-inch (.5cm) strips

1 white onion, peeled and diced

3 garlic cloves, peeled and minced

1 center-cut beef tenderloin, about 4lb (1.8kg), trimmed

coarse salt

freshly ground black pepper

½ cup pesto, plus more

1 cup grated or shaved Parmigiano-Reggiano cheese

12 sun-dried tomatoes packed in olive oil, roughly chopped

12oz (340g) thinly sliced provolone cheese, preferably aged

**1.** Preheat the grill to 450°F (232°C).

**2.** In a large skillet on the stovetop over medium heat, warm the olive oil. Add the mushrooms and sauté until tender, about 8 minutes, stirring as needed. Transfer the mushrooms to a bowl.

**3.** Add the bell peppers, onion, and garlic to the skillet and cook until softened, about 5 to 6 minutes. Stir the mushrooms into the vegetable mixture. Remove the skillet from the heat and let the vegetables cool.

**4.** Place the tenderloin on a rimmed sheet pan. Make a lengthwise cut from one end to the other, but don't cut all the way through. (This is called "butterflying.") Open like a book and season the inside with salt and pepper. Spread the pesto on the inside of the meat with a small rubber spatula. Sprinkle the Parmigiano-Reggiano over the sauce. Place the tomatoes in a line in the center. Top with the vegetable mixture and provolone.

**5.** Cut five 12-inch (30.5cm) lengths of butcher's twine and place them at evenly spaced intervals under and perpendicular to the tenderloin. Bring the meat up over the stuffing and tie the pieces of twine together, snipping any loose ends. Coat the outside of the tenderloin with olive oil and season with salt and pepper.

**6.** Place the tenderloin on the grate at an angle to the bars. Grill until the cheese oozes out and the internal temperature reaches 125 to 130°F (52 to 54°C), about 4 to 5 minutes per side, turning with tongs.

**7.** Transfer the tenderloin to a cutting board and let rest for 3 minutes. Slice the tenderloin into 1-inch-thick (2.5cm) slices before serving.

**TIP** | An electric or serrated knife works best for slicing the finished tenderloin.

## Nutrition per 7oz (200g)

Calories **669** • Total fat **39g** • Carbs **8g** • Dietary fiber **2g** • Sugars **2g** • Protein **68g**

olive or hickory  
WOOD PELLETS

**450°F (232°C)**  
GRILL TEMP

**16 to 20 mins**  
COOK TIME

