

Herb-Crusted Beef Tenderloin

Serves 10

Ingredients

1 (4-lb.) beef tenderloin, trimmed and tied
¼ cup Dijon mustard
2 tablespoons mayonnaise
1 cup dry breadcrumbs
2 tablespoons finely chopped fresh rosemary
1 tablespoon chopped fresh thyme
1 ½ teaspoons kosher salt
1 teaspoon black pepper
½ teaspoon garlic powder
2 tablespoons olive oil

Instructions:

Line a baking sheet with aluminum foil; set an ovenproof wire rack inside baking sheet. Pat beef dry. Place on wire rack; let stand at room temperature for 1 hour.

Preheat oven to 375°F. Stir together mustard and mayonnaise in a small bowl. Combine breadcrumbs, rosemary, thyme, salt, pepper, and garlic powder in a medium bowl; stir in oil. Brush mustard mixture evenly all over beef. Carefully press breadcrumb mixture all over beef to fully coat.

Bake in preheated oven until a thermometer inserted into thickest portion of beef registers 120°F, 45 to 50 minutes. Remove from oven; rest 30 minutes. (The beef will continue to cook as it rests.) Cut beef into ¾ to 1-inch-thick slices and serve.

Credit: southernliving.com