




PEPPERCORN-CRUSTED BEEF TENDERLOIN

with Chive Butter, Asparagus Amandine & Mashed Sweet Potatoes





HELLO

THIS BUD'S FOR YOU

Wondering how to make your beef tenderloin even "zestier"? Pair it with an ice cold Bud. QR code unlocks a \$3 rebate off your next Bud 6-pk. See backside for details.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 640



Sweet Potatoes



Asparagus



Beef Tenderloin



Sliced Almonds
(Contains: Tree Nuts)



Chives



Tri-Colored Peppercorns
(Contains: Tree Nuts)



Beef Stock Concentrate



Sour Cream
(Contains: Milk)

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

BUST OUT

- Peeler
- Medium pot
- Strainer
- Zip-close bag
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Large pan
- 2 Small bowls
- Potato masher
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person 4-person	
• Sweet Potatoes	2 4
• Chives	¼ oz ½ oz
• Asparagus	6 oz 12 oz
• Tri-Colored Peppercorns	1 TBSP 2 TBSP
• Beef Tenderloin*	10 oz 20 oz
• Beef Stock Concentrate	1 2
• Sliced Almonds	½ oz 1 oz
• Sour Cream	2 TBSP 4 TBSP

* Beef is fully cooked when internal temperature reaches 145 degrees.

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1 COOK SWEET POTATOES Bring **3 TBSP butter** (6 TBSP for 4 servings) to room temperature. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Drain and return sweet potatoes to pot.



4 COOK ASPARAGUS & TOAST ALMONDS Heat a drizzle of **oil** in same pan over medium-high heat. Add **asparagus**; season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 3-5 minutes. Transfer to a plate. Add **almonds** to same pan; cook, stirring, until lightly toasted, 1 minute. Season with **salt** and **pepper**. Transfer to a small bowl.



2 PREP & COAT BEEF Meanwhile, thinly slice **chives**. Trim and discard woody bottom ends from **asparagus**. Put **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin; pour onto a plate and spread into an even layer. Pat **beef** dry with paper towels; season all over with **salt**. Press both sides of beef into peppercorns to evenly coat. **TIP:** For a milder flavor, sprinkle beef with peppercorns instead.



5 MASH SWEET POTATOES Mash **sweet potatoes** until smooth. (**TIP:** If potatoes have cooled, mash over medium-low heat.) Stir in **sour cream** and **1 TBSP softened butter** (2 TBSP for 4 servings) until combined. Season generously with **salt** and **pepper**.



3 COOK BEEF Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and cook almost to desired doneness, 4-7 minutes per side. Add **stock concentrate** and **2 TBSP water** (3 TBSP for 4 servings). Simmer until sauce has thickened and beef reaches desired doneness, 1-2 minutes more. Turn beef to coat, then transfer everything to a shallow dish. Turn off heat; wipe out pan.



6 FINISH & SERVE In a second small microwave-safe bowl, combine remaining **2 TBSP softened butter** (4 TBSP for 4 servings), **1 tsp chives** (2 tsp for 4), **salt**, and **pepper**. (**TIP:** If butter is still cold, microwave 5-10 seconds.) Divide **beef, sweet potatoes, and asparagus** between plates. Sprinkle asparagus with **almonds**. Top beef with **chive butter**. Garnish with remaining chives and serve.

BUTTER UP

Try making this chive butter again—it'd be equally delicious for topping pork chops or chicken.

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