

Roasted Beef Tenderloin with Mushroom Ragout

Yield: 7 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/roasted-beef-tenderloin-recipe-southern-living>

Ingredients:

- 3 tablespoons grated horseradish freshly
- 1 cup crème fraîche
- 1 tablespoon fresh chives finely snipped
- 1/2 teaspoon ground white pepper freshly
- 1 beef tenderloin 3 1/2 to 4 lb., 1.75 kg.-2 kg., silverskin removed or snipped in several places
- 2 tablespoons whole grain mustard
- 1 1/2 tablespoons olive oil plus more for cooking
- 1 1/2 teaspoons dried thyme
- kosher salt
- freshly ground black pepper
- 2 tablespoons unsalted butter
- 2 shallots large, finely chopped
- 1 pound mixed mushrooms
- oyster
- cremini
- 1/4 cup Madeira 2 fl. oz./60 ml., or medium-dry sherry
- 1/4 cup heavy cream 2 fl. oz./60 ml.
- 2 teaspoons fresh chives finely snipped
- 1/4 teaspoon salt
- freshly ground black pepper to taste

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 125 milligrams
4. Fat: 40 grams
5. Fiber: 1 grams

6. Protein: 30 grams
 7. SaturatedFat: 18 grams
 8. Sodium: 420 milligrams
 9. Sugar: 3 grams
-

Thank you for visiting our website. Hope you enjoy Roasted Beef Tenderloin with Mushroom Ragout above. You can see more 17 roasted beef tenderloin recipe southern living You won't believe the taste! to get more great cooking ideas.