

ROLLED BEEF WITH PROSCIUTTO, FONTINA, OLIVES, AND BASIL

If you want flavor, this is the dish for you! We brushed thin slices of beef tenderloin with dijon mustard and stuffed the living heck out of it with prosciutto, almonds, olives, Fontina, garlic, and fresh herbs. If that doesn't sound delicious enough for you, we topped everything off with our chimichurri, an herby, garlicky, tangy, green sauce that's fantastic for pairing with all kinds of meat and fish. This recipe is perfect for dinner guests, as everything can be made up to a day ahead and quickly cooked when ready to serve.

Prep time: 1 hour

Cook time: 15 minutes

Serves 6



Prepare the chimichurri sauce by combining the garlic, cilantro, parsley, oregano, vinegar, and salt in a food processor or blender until finely chopped. Transfer to a medium container and stir in the olive oil, shallots and chiles. Refrigerate until ready to use.

To prepare the beef rolls, combine the nuts, parsley, basil, cheese, olives, olive oil, thyme, and garlic in a bowl. Refrigerate.

Place a large piece of parchment or wax paper on a work surface and lay down 3 slices of meat, a few inches apart. Place another piece of paper on top and pound the meat flat to 1/8-inch thick with a cleaver or mallet. Lightly season both sides with salt and pepper. Transfer to another work surface, laying them next to each other. Continue pounding and seasoning the rest of the meat, you want 3 rows of 6.

Brush each piece of meat with a coating of dijon mustard and then place a piece of prosciutto on top. Evenly distribute the stuffing in the center of each roll and fold the sides over the stuffing to form cylinders.

Beef Rolls:

2 1/2 pounds beef or pork tenderloin, cut into 18 cross-grain slices, 1/4-inch thick and about 3 inches in diameter (you can slice it yourself or have your butcher slice it for you)
1/4 cup almonds, chopped fine
1/2 cup chopped parsley
1/3 cup basil leaves, chopped
3 ounces fontina cheese, grated
1/4 cup green olives, pitted and chopped
2 tablespoons olive oil
1 tablespoon thyme leaves, chopped
2 cloves garlic, minced
3 tablespoons dijon mustard
18 slices of prosciutto
Kosher salt and freshly ground pepper, to taste

Chimichurri:

4 garlic cloves, smashed
2 cups cilantro leaves
1 cup parsley leaves
1/4 cup oregano leaves
1/2 cup red wine vinegar
1 teaspoon Kosher salt
1/2 cup extra-virgin olive oil
1 shallot, minced
1 Fresno chile or red jalapeno, minced