

Beef Tenderloin Mediterranean

15 cups fresh spinach, coarsely chopper (about 3 bags)

1/2 tsp salt

1/2 tsp pepper

3 tbsp garlic butter

1-1/2 cups chopped red onion

4 tbsp pine nuts

8 tbsp sun-dried tomato pesto

8 oz. crumbled gorgonzola cheese

This topping should be enough for one tenderloin.

Heat a large skillet with garlic butter. Add onion and pine nuts, sauté for about 3 minutes to blend. Remove from heat and add the cheese. Toss to mix. Add spinach and toss for about 1 minute. Add pesto, salt and pepper and toss. Place 2 tbsp of topping on each slice of beef when serving.