



ASPARAGUS
Itm. 94676

**SWEET BABY
CARROTS**
Itm. 400576

**FRENCH
GREEN BEANS**
Itm. 400615

EASY ROSEMARY TENDERLOIN

3 kg (6.6 lb)

**Kirkland Signature
AAA Canadian
Beef Tenderloin**

MEAT RUB

160 mL ($\frac{2}{3}$ cup)
butter, softened
8 garlic cloves, minced
10 mL (2 tsp)
kosher salt
15 mL (1 Tbsp)
fresh thyme,
finely chopped
15 mL (1 Tbsp)
fresh rosemary,
finely chopped

5 mL (1 tsp)
black pepper

Preheat oven to
230 C (450 F).

Pat **Kirkland
Signature™ AAA
Canadian Beef
Tenderloin** dry with
a paper towel and tie
the thin end on itself
to make a uniform
thickness across
the tenderloin.

Combine meat
rub ingredients in a
bowl and coat the
entire tenderloin.

Place roast in pan
and cook in oven for
10 minutes. Reduce
heat to 148 C (300 F)
and cook until
desired doneness,
approximately
1.5 hours for medium.
Internal temperature
should be between

63 C (145 F) for
medium-rare and
71 C (160 F) for
well-done.

Let rest at least
15 minutes
before carving.

Serves 8-10





**TENDER STEM
BROCCOLI**
Itm. 810709



**SUGAR
SNAP PEAS**
Itm. 45341



BEEF TENDERLOIN
Itm. 21844

DYNAMIC DUO POTATOES
Itm. 174695, 9174697

