Beef Tenderloin

written by The Recipe Exchange | February 11, 2014

Ingredients

1 beef tenderloin Olive oil Lemon pepper Coarse ground pepper

Directions

Take out beef tenderloin and let it reach room temperature. Preheat oven to 400°F. Rub with olive oil and seasonings. Place in oven for 20 minutes. Turn off oven leaving roast inside for 15 minutes. Remove from oven, cover in foil and let sit 5 minutes. Then cut serve and enjoy.