

**Featuring Tennessee Gourmet® Products**

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**Rolled Steak Stuffed with Asparagus**

3 pound flank steak, butter flied	2 Tbsp. horseradish
1 tsp. Extra Virgin Olive Oil (EVOO)	1 Tbsp. minced garlic
1 tsp. Tennessee Gourmet®, Savory Beef Rub	1 pound asparagus

Pre-heat oven 350°F.

Rub the beef with EVOO and Savory. Allow to rest for about 30 minutes.

Spread horseradish and garlic on the steak. Arrange the asparagus in a single layer. Roll tightly and secure with cooking string. Roast in oven until an internal temperature of 145°F for rare or 160°F for medium has been reached.

Remove from oven and let stand for 10 minutes before slicing.