

Grilled Beef and Asparagus Rolls

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Simply delicious, this recipe deserves to be made for every entertaining occasion. Tender beef rolls around sweet asparagus, salty bleu cheese, savory sun-dried tomatoes, and fresh basil leaves for a creamy appetizer you just might want to serve as the entrée.

Ingredients:

1 pound asparagus spears, thick ends removed
1 pound center-cut beef fillet
½ cup bleu cheese
½ cup oil-packed sun-dried tomatoes, sliced
4 large fresh basil leaves
2 tablespoons olive oil

Directions:

1. Bring a large pot of water to a boil. Add asparagus and cook 2 minutes, until bright green and just softened. Drain and set aside. Preheat grill or grill pan.
2. Cut beef crosswise into 4 equal portions. Spread 2 tablespoons cheese over each fillet, 2 tablespoons sun-dried tomatoes, and 1 basil leaf. Divide the asparagus spears evenly among the fillets, placing them atop the other fillings.
3. Roll the meat up around the asparagus and secure with toothpicks. Lightly brush each rolled fillet with oil. Grill until cheese is melted and beef is done to preference, 8 to 12 minutes total. Serve warm.