

Soy Marinated Tenderloin Tips on Roasted Sweet Potato Purée

Ingredients to serve 4-6:

For Beef:

- ▷ 2 lbs beef Tenderloin Tips
- ▷ ½ cup soy sauce
- ▷ 3 tablespoons brown sugar
- ▷ 2 tablespoons Sriracha sauce
- ▷ 1 tablespoon minced ginger
- ▷ 3 minced garlic cloves
- ▷ freshly cracked pepper
- ▷ fresh chives for garnish

For Sweet Potatoes:

- ▷ 5 medium sweet potatoes
- ▷ 2 tablespoons butter
- ▷ 1-2 cups milk (I used 2%)
- ▷ kosher salt and pepper to taste
- ▷ 1 teaspoon chipotle powder
(optional for heat)
- ▷ 2 teaspoons smoked paprika

Directions:

1. Combine all ingredients for marinade in a large bowl. Stir well to combine. Place marinade in a ziplock bag with beef. Marinate for at least an hour and ideally for several hours.
2. Preheat oven to 400°. Line a baking sheet with parchment. Place potatoes on sheet and roast for about 45 - 60 minutes. This will depend somewhat on the size of your potatoes.
3. When potatoes are fork tender with very little resistance, remove from oven and allow to cool until cool enough to handle. Remove potato flesh from skin and mash or place through potato ricer.
4. Melt butter and milk in medium saucepan, add purée and seasonings, stir over low heat to combine until smooth and creamy. Add enough milk to achieve desired consistency and keep warm.
5. Heat grill to 375°. Cook beef for about 7 minutes each side. Let rest for about 10 minutes.
6. Serve tips over purée and garnish with fresh chopped chives if desired.

