

## **BEEF WELLINGTON BUNDLES**

**Source: Quick Cooking March/April 2002 (Penny Walton)**

**Prep/Cooking Time: 30-40 minutes**

### **INGREDIENTS:**

5 tsp olive or vegetable oil, divided	1/4 C grated Parmesan cheese
1/2 C basil leaves + parsley leaves (fresh & tightly packed)	
6 beef tenderloin steaks (6 oz each)	1/8 tsp salt
4 TBS butter or margarine, divided	1/2 lb fresh mushrooms, chopped
6 sheets refrigerated pie pastry	1 egg, beaten
3 TBS all-purpose flour	1 1/4 C beef broth
1/4 C dry red wine <u>or</u> additional beef broth	1/4 C water
1/2 tsp browning sauce (optional)	

### **DIRECTIONS:**

For pesto, combine 3 TBS oil, basil, parsley, Parmesan cheese & salt in food processor - cover & process till smooth - set aside. In large skillet, brown steaks (5-6 minutes/side) in 2 TBS butter + remaining oil - remove & keep warm. In skillet sauté mushrooms till liquid is absorbed.

Cut each pastry sheet into 8" square (discard scraps) - place 1 steak on each square - spread steak with about 1 TBS of pesto & top with mushrooms. Bring opposite corners of pastry over steak & pinch seams to seal tightly. Place in greased 15x10x1" baking pan. Brush egg over pastry. Bake 18-20 minutes at 450° F (or till golden brown) - let stand 10 minutes before serving.

For gravy, melt remaining butter in same skillet - stir in flour till smooth. Gradually stir in remaining ingredients - bring to boil - cook/stir 2 minutes or till thickened. Serve with beef bundles.

Serves: 6