



Beef Medallions With Tomatoes & Artichoke Hearts

Recipe from Executive Chef Terry Dox

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| 4 beef tenderloin steaks (4 ounces each) | 1/2 cup beef broth |
| 1/2 teaspoon kosher salt | 1 1/2 cups diced fresh tomatoes |
| 1/4 teaspoon freshly ground pepper | 2 teaspoons chopped fresh tarragon |
| 2 tablespoons vegetable oil | 2/3 cup chopped artichoke hearts |
| 1/4 cups finely chopped green onions | |
| 1/2 cup dry red wine | |

Sprinkle beef with salt and pepper. Heat large saucepan over medium heat until hot. Add oil and heat until hot. Add beef and cook to desired doneness, turning once. Remove steaks from pan. Place on plate. Add green onions to pan. Stir and cook 1 minute. Add wine and bring to a boil. Boil until liquid thickens, scraping bottom of pan. Add broth. Bring to a boil. Stir in tomatoes and tarragon. Reduce heat to medium. Cook 5 minutes, stirring occasionally. Stir in artichoke hearts. Return beef to pan. Cook 1 minute to reheat, turning beef once.

Makes 4 servings.

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