Roast Beef Bistro Sliders

This pint size snack is filled with loads of flavor and great for any lunch box. Fill dinner rolls with roasted beef Sirloin, roasted onions, creamy blue cheese, bacon and fresh greens.

INGREDIENTS

1 beef Top Sirloin Petite Roast (2 pounds)

1 tablespoon minced garlic

1 tablespoon coarse grind black pepper

1 medium red onion, halved, then thinly sliced

2 tablespoons olive oil

1-1/2 cups regular or reduced-fat blue cheese dressing

24 small dinner rolls, split

3 cups fresh baby greens (such as spinach, arugula or mixed salad greens)

12 slices bacon, cooked, cut in half

1.75 Hours	8 Servings	42 Cal	39g Protein

COOKING

1. Preheat oven to 325°F. Combine garlic and pepper; press evenly onto all surfaces of beef Top Sirloin Petite Roast.

2. Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef. Toss onion with oil; place around roast. Do not add water or cover. Roast in 325°F oven 75 to 95 minutes for medium rare to medium doneness.

3. Remove roast when instant-read thermometer registers 135°F for medium rare; 150°F for medium doneness. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 10 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)

4. Meanwhile, increase oven temperature to 425°F. Return onions to oven; roast an additional 15 minutes or until golden brown.

5. Carve roast into slices. Spread 1 tablespoon blue cheese dressing on bottom half of each. Top evenly with spinach, bacon, beef and onions. Close sandwiches.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
8		20g	94mg		49g	39g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com