

A juicy Top Loin Roast is rubbed with a simple mixture of garlic and thyme for big time flavor and served with roasted cauliflower for more wow!

[illegible]

21g  
Protein

[illegible]

[illegible]

1 beef Top Loin Roast, Boneless (about 3 to 4 pounds)

4 teaspoons minced garlic, divided

[illegible]

[illegible]

4 teaspoons minced garlic, divided

1 tablespoon plus 1 teaspoon fresh thyme leaves

[illegible]



[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

6 tablespoons olive oil, divided



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[illegible]

Salt and pepper

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## COOKING

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421. Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
16		10g	42mg		9g	21g	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