

Pesto-Rubbed Ribeye Roast

A Petite Ribeye Roast gets coated with jarred pesto and crushed red pepper for great Italian flavor. The recipe also includes a side of sautéed tomatoes and olives!

INGREDIENTS

- 1 beef Ribeye Petite Roast (1-1/2 to 2 pounds)
- 1/4 cup basil pesto sauce
- 1-1/2 teaspoons crushed red pepper
- 1 can (14-1/2 ounces) diced tomatoes with onions, drained
- 1/4 cup coarsely chopped Kalamata olives
- 2 tablespoons chopped fresh basil or 2 teaspoons dried basil leaves - If using dried basil, combine it with tomatoes and olives in saucepan before simmering.



1.50
Hours



8
Servings



42 Cal



26g
Protein

COOKING

- Preheat oven to 350°F. Combine pesto and red pepper; spread evenly onto all surfaces of beef roast.
- Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef. Do not add water or cover. Roast in 350°F oven 50 to 65 minutes for medium rare to medium doneness.
- Meanwhile, combine tomatoes and olives in medium saucepan; bring to a boil. Reduce heat; simmer 3 to 5 minutes or until sauce is slightly thickened, stirring occasionally. Stir in fresh basil; cook 1 minute. Keep warm.
- Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
- Carve roast into slices; season with salt and ground black pepper, as desired. Serve with tomato-olive mixture.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
8		12g	76mg		4g	26g	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.

