

# Tuscan Beef & Pesto

## Pasta

Try this quick and easy recipe. Refrigerated Fully-Cooked Boneless Beef Pot Roast with gravy is served with a tomato-pesto sauce. Slices of bell pepper add some exciting color to this dish.



## INGREDIENTS

- 1 package (16 to 17 ounces) refrigerated fully-cooked boneless beef pot roast with gravy
- 8 ounces uncooked whole grain rotini pasta
- 3/4 cup sliced ripe olives
- 1 large red bell pepper, cut into 1-1/2 x 1/4-inch strips
- 1 can (14-1/2 ounces) diced tomatoes with roasted garlic, undrained
- 3 tablespoons prepared basil pesto sauce
- 1/2 teaspoon pepper

			
30 Min	4	42 Cal	25g
	Servings		Protein

## COOKING

- Cook pasta according to package directions; drain and keep warm.
- Meanwhile remove pot roast from package; transfer gravy to large saucepan. Cut pot roast into 1/2-inch pieces; add to saucepan. Reserve 1 tablespoon each olives and bell pepper strips; set aside.
- Add tomatoes to saucepan; bring just to a simmer. Stir in pesto and remaining olives; simmer 7 minutes. Stir in remaining pepper strips and pepper; simmer 5 minutes. Combine beef mixture and pasta in serving bowl; toss well. Top with reserved olives and pepper strips.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		22.1g	53mg		56g	25g	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