

Peppered Top Sirloin Petite Roast with Sautéed Broccolini

INGREDIENTS

1 beef top sirloin petite roast
(1½ to 2 pounds)
1 tablespoon seasoned pepper
½ cup crumbled blue cheese
¼ cup butter, softened
1 tablespoon chopped green onion
12 ounces Broccolini, trimmed
1 red onion, cut into ½-inch thick
slices and separated into rings
¼ cup water



Total Recipe Time 1½ to 1¾ hours
Makes 6 to 8 servings

Cook's Tip

Broccolini is also referred to as baby broccoli.

1. Preheat oven to 325°F. Press seasoned pepper evenly onto all surfaces of beef roast.
2. 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 325°F oven 60 to 75 minutes for medium rare to medium doneness.
3. Meanwhile, combine cheese, butter and green onion in small bowl until well blended; set aside.
4. Spray large nonstick skillet with nonstick cooking spray; add Broccolini, onion and water. Cover and cook over medium-high heat 3 minutes. Remove cover and continue cooking 2 to 4 minutes or until water has evaporated and Broccolini is crisp-tender and lightly browned, stirring frequently. Remove from heat. Immediately add 2 tablespoons blue cheese mixture; stir until butter is melted. Season with salt and ground black pepper, as desired. Keep warm.
5. 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 10 minutes. (*Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.*)
6. Carve roast into slices; season with salt, as desired. Serve with vegetables and remaining blue cheese butter.