

Pesto-Rubbed Ribeye Petite Roast

INGREDIENTS

1 beef ribeye petite roast
(1½ to 2 pounds)

¼ cup basil pesto sauce

1½ teaspoons crushed
red pepper

1 can (14½ ounces) diced
tomatoes with onions, drained

¼ cup coarsely chopped
Kalamata olives

2 tablespoons chopped fresh
basil or 2 teaspoons dried
basil leaves



Total Recipe Time 1¼ to 1½ hours
Makes 6 to 8 servings

Cook's Tip

If using dried basil, combine it with tomatoes and olives in saucepan before simmering.

1. Preheat oven to 350°F. Combine pesto and red pepper; spread 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 350°F oven 50 to 65 minutes for medium rare to medium doneness.
3. 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.
4. 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.*)
5. Carve roast into slices; season with salt and ground black pepper, as desired. Serve with tomato-olive mixture.