



**serving size:** 8 | **prep time:** 10 minutes | **cook time:** 1 hours 20 minutes | **cut:** ribeye roast | **method:** pan-sear and oven-finished

## pesto rubbed ribeye

**Pesto and crushed red pepper put an Italian spin on this ribeye roast.**

### INGREDIENTS:

- 1 *Chairman's Reserve*® 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

### DIRECTIONS:

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 20 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.

**servings:** 8 | **calories:** 330 | **total fat:** 28g | **sodium:** 350mg | **total carbohydrate:** 2g | **protein:** 17g