



serving size: 16 | **prep time:** 20 minutes | **cook time:** 2 hour 45 minutes | **cut:** eye of round roast | **method:** roasting

gremolata-topped beef roast with potatoes

Looking to mix up your beef roast? Try this top round roast recipe with roasted fingerling potatoes and a zesty gremolata.

INGREDIENTS:

- 1 boneless beef *Chairman's Reserve*® round rump roast, bottom round roast or top round roast (3 to 4 pounds)
- 1 medium lemon
- ¼ cup chopped fresh parsley, divided
- 2 tablespoons minced garlic, divided
- ½ teaspoon pepper, divided
- 2 tablespoons olive oil
- Salt

DIRECTIONS:

1. Preheat oven to 325°F. Grate lemon peel and squeeze 1 tablespoon lemon juice from lemon. Combine lemon peel, 2 tablespoons chopped parsley, 1 tablespoon minced garlic and ¼ teaspoon pepper in medium bowl. Press mixture evenly onto all surfaces of beef roast.
2. Place roast 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.
3. Toss potatoes with olive oil and remaining 1 tablespoon minced garlic on rimmed baking sheet; season with ½ teaspoon salt and remaining ¼ teaspoon pepper. Roast beef in 325°F oven 1 ¼ to 1 ¾ hours for medium rare doneness; roast potatoes 55 to 60 minutes or until potatoes are tender and begin to brown, stirring once.
4. Remove roast when meat thermometer registers 135°F for medium-rare. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium-rare.)
5. Toss potatoes with remaining 2 tablespoons chopped parsley and 1 tablespoon lemon juice. Carve roast into thin slices. Season beef with salt, as desired.

servings: 16 | **calories:** 487 | **total fat:** 14g | **sodium:** 83mg | **total carbohydrate:** 29g | **protein:** 58g