



## RIBEYE PETTIE ROAST

Pesto-Rubbed Ribeye Roast

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

**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**

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.

**Cook's Tip** - *If using dried basil, combine it with tomatoes and olives in saucepan before simmering.*