



TOP LOIN PETITE ROAST

Herb-Crusted Top Loin Roast

Total Time 1½ to 1¾ hours
Makes 6 to 8 servings

1 beef top loin petite roast
(1½ to 2 pounds)

2 tablespoons chopped fresh basil

2 tablespoons chopped fresh thyme

1 tablespoon chopped fresh parsley

1 teaspoon coarse grind black pepper

3 tablespoons olive oil, divided

12 ounces fingerling potatoes, cut lengthwise in half

12 ounces new potatoes, cut in half

4 large shallots, peeled, cut lengthwise into quarters

Coarse salt, as needed

1. Preheat oven to 325°F. Combine basil, thyme, parsley and pepper; stir in 1 tablespoon oil. Press 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. Set aside.
3. Toss potatoes and shallots with remaining 2 tablespoons oil on rimmed baking sheet; season with salt and ground black pepper, as desired. Turn vegetables, cut-side down. Roast beef in 325°F oven 55 to 70 minutes for medium rare to medium doneness; roast vegetables 55 to 60 minutes or until potatoes are almost tender.
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.)* Meanwhile, increase oven temperature to 425°F. Stir vegetables; continue roasting 8 to 10 minutes or until potatoes are tender and browned.
5. Carve roast into slices, season with coarse salt, as desired. Serve with roasted vegetables