



## TOP SIRLOIN PETITE ROAST

Peppered Top Sirloin Roast with  
Sautéed Broccolini

**Total Time** 1½ to 1¾ hours  
**Makes** 6 to 8 servings

**1 beef top sirloin petite roast**  
(1½ to 2 pounds)

**1 tablespoon seasoned pepper**

**½ cup crumbled blue cheese**

**¼ cup butter, softened**

**1 tablespoon chopped  
green onion**

**12 ounces Broccolini, trimmed**

**1 red onion, cut into ½-inch  
thick slices and separated  
into rings**

**¼ cup water**

1. Preheat oven to 325°F. Press seasoned pepper 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 325°F oven 60 to 75 minutes for medium rare to medium doneness.
3. Meanwhile, combine cheese, butter and green onion in small bowl until well blended; set aside.
4. Spray large nonstick skillet with nonstick cooking spray; add Broccolini, onion and water. Cover and cook over medium-high heat 3 minutes. Remove cover and continue cooking 2 to 4 minutes or until water has evaporated and Broccolini is crisp-tender and lightly browned, stirring frequently. Remove from heat. Immediately add 2 tablespoons blue cheese mixture; stir until butter is melted. Season with salt and ground black pepper, as desired. Keep warm.
5. 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.*)
6. Carve roast into slices; season with salt, as desired. Serve with vegetables and remaining blue cheese butter.

**Cook's Tip** - *Broccolini is also referred to as baby broccoli.*