

Garlic-Pepper Petite Top Loin with Roasted Green Beans & Mushrooms

INGREDIENTS

1 beef top loin petite roast
(3 to 4 pounds)

1½ pounds green beans, trimmed
8 ounces cremini or button
mushrooms, cut in half

6 large shallots, cut lengthwise into
½ inch wedges

3 tablespoons olive oil

SEASONING:

5 cloves garlic, finely chopped

1 tablespoon cracked black pepper



Total Recipe Time 1¼ to 1¾ hours
Makes 12 to 16 servings

Cook's Tip

One beef top sirloin petite roast
(3 to 4 pounds) may be substituted
for top loin petite roast. Roast in
325°F oven 1½ to 1¾ hours for
medium rare; 1¾ to 2¼ hours
for medium doneness.

1. Preheat oven to 325°F. Combine Seasoning ingredients; 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, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1¼ hours for medium rare; 1¼ to 1½ hours for medium doneness.
3. Meanwhile, toss green beans, mushrooms and shallots with oil on rimmed baking sheet. Season with salt and pepper, as desired. About 1 hour before beef is finished roasting, place vegetables on bottom oven rack. After removing roast, increase oven temperature to 425°F; continue roasting vegetables about 15 minutes or until beans and shallots are crisp-tender and starting to brown, stirring once.
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 to 15 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 pepper, as desired. Serve with roasted vegetables.