

Peppered Top Sirloin Roast With Sautéed Broccolini

A Top Sirloin Petite Roast is simply seasoned with pepper and cooked to juicy perfection. Meanwhile broccolini is sautéed and served with a blue cheese butter that is perfect with meat and vegetables.

INGREDIENTS

- 1 beef Top Sirloin Petite Roast (1-1/2 to 2 pounds)
- 1 tablespoon black pepper or seasoned pepper
- 1/2 cup crumbled blue cheese
- 1/4 cup butter, softened
- 1 tablespoon chopped green onion
- 12 ounces Broccolini, trimmed
- 1 red onion, cut into 1/2-inch thick slices and separated into rings
- 1/4 cup water



1.75
Hours



8
Servings



42 Cal



22g
Protein

COOKING

1. Preheat oven to 325°F. Press pepper evenly onto all surfaces of beef Top Sirloin Petite 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.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		12g	76mg		5g	22g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com