Gremolata-Topped Beef Roast

Looking to mix up your beef roast? Try this Top Round Roast recipe with roasted fingerling potatoes and a zesty gremolata.



2.75	16	42 Cal	51g
Hours	Servings		Protein

INGREDIENTS

1 boneless beef Round Rump Roast, Bottom Round Roast or Top Round Roast (3 to 4 pounds)

1 medium lemon

1/4 cup chopped fresh parsley, divided

2 tablespoons minced garlic, divided

1/2 teaspoon pepper, divided

2 pounds fingerling potatoes, halved or quartered if large

2 tablespoons olive oil

Salt

COOKING

1. Preheat oven to 325°F. Grate lemon peel and squeeze 1 tablespoon lemon juice from lemon. Combine lemon peel, 2 tablespoons chopped parsley, 1 tablespoon minced garlic and 1/4 teaspoon pepper in medium bowl. Press mixture evenly onto all surfaces of beef Roast.

2. Place roast 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.

3. Toss potatoes with olive oil and remaining 1 tablespoon minced garlic on rimmed baking sheet; season with 1/2 teaspoon salt and remaining 1/4 teaspoon pepper. Roast beef in 325°F oven 1-1/4 to 1-3/4 hours for medium rare doneness; roast potatoes 55 to 60 minutes or until potatoes are tender and begin to brown, stirring once.

4. Remove roast when meat thermometer registers 135°F for medium rare. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare.)

5. Toss potatoes with remaining 2 tablespoons chopped parsley and 1 tablespoon lemon juice. Carve roast into thin slices. Season beef and potatoes with salt, as desired.

NUTRITION

©2026 American Foods Group, LLC • All Rights Reserved • Printed on 11/23/2026

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
16		18g	134mg		29g	51g	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

©2026 American Foods Group, LLC • All Rights Reserved • Printed on 11/23/2026