

# Pesto-Rubbed Tri-Tip Roast With Warm Tomato Sauce

Looking for a quick roast recipe? Try this flavorful Tri-Tip rubbed with pesto and a warm tomato sauce spooned over top. A roast for dinner in no time.



## INGREDIENTS

- 1 beef Tri-Tip Roast (1-1/2 to 2 pounds)
- 1/2 cup prepared basil pesto sauce, divided
- 1-1/2 teaspoons pepper
- 1 can (14-1/2 ounces) Italian-style diced tomatoes
- 1/2 cup chopped onion
- 2 tablespoons shredded Parmesan cheese

1.50 Hours      6 Servings      42 Cal      26g Protein

## COOKING

1. Heat oven to 425°F. Spread 1/4 cup pesto evenly onto all surfaces of beef Tri-Tip Roast; sprinkle with pepper.
2. Place roast on rack in shallow roasting pan. Do not add water or cover. Roast in 425°F oven 30 to 40 minutes for medium rare; 40 to 50 minutes for medium doneness.
3. Meanwhile combine tomatoes and onion in small saucepan. Cook over medium heat 15 to 20 minutes or until onion is tender and most of the liquid has evaporated. Stir in remaining 1/4 cup pesto. Keep warm.
4. Remove roast when instant-read thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 20-25 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
5. Carve roast across the grain into thin slices. Season with salt and pepper, as desired. Serve with tomato sauce and sprinkle with cheese.

## NUTRITION

| Serv Size | Calories | Total Fat | Cholest | Sodium | Total Carb | Protein |   |   |
|-----------|----------|-----------|---------|--------|------------|---------|---|---|
| 6         |          | 18g       | 67mg    |        | 6g         | 26g     | 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