

Perfect Roast Beef: A Juicy and Flavorful Classic

This roast beef recipe stands out for several reasons:



OVEN
450°F

TIME
15 min

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INGREDIENTS

- 3-4 lbs beef roast (preferably ribeye or sirloin)
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme, chopped
- 1 cup beef broth

DIRECTIONS

1. Preheat your oven to 450°F (230°C).
2. In a small bowl, mix together the olive oil, garlic, salt, pepper, rosemary, and thyme to create a paste.
3. Rub the herb mixture all over the beef roast, ensuring it's evenly coated.
4. Place the roast in a roasting pan and pour the beef broth around it.
5. Roast in the preheated oven for 15 minutes, then reduce the temperature to 325°F (165°C) and continue cooking for about 1 hour, or until the internal temperature reaches 135°F (57°C) for medium-rare.
6. Remove the roast from the oven and let it rest for 15 minutes before slicing.

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