

The Perfect Roast Beef and Crispy Potatoes: A Classic Sunday Dinner

Roast Beef with Roasted Potatoes



TIME
2-3 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

? Swaps and Notes:

Beef Cut: If you're looking for a slightly more luxurious cut, a Ribeye Roast (Prime Rib) will work, but cooking time will vary greatly depending on the size and desired doneness.

Herbs: Thyme or oregano are fantastic substitutions for rosemary.

Garlic: You can substitute the crushed fresh garlic with 1 teaspoon of garlic powder if you are in a pinch, but the fresh cloves add a better depth of flavor to the pan sauce.

Meal Planning: If you have some extra time, I love pairing this main course with a classic Italian side, like my [Classic Spaghetti Recipe with Homemade Sauce](#), which uses a rich, hearty sauce that complements the beef drippings wonderfully.

? Step-by-Step Instructions:

Part 1: Preparing the Roast Beef:

Prep the Meat: Preheat your oven to 180°C (350°F). Pat the beef dry with paper towels. This is a critical step for a good sear.

Season: Thoroughly season the beef with generous amounts of salt, black pepper, and the 4 tablespoons of olive oil. Rub it in well, ensuring all surfaces are coated.

Sear: Heat a large, oven-safe Dutch oven or heavy-bottomed pan over high heat. Once smoking hot, carefully place the beef in the pan. Brown on all sides, turning every 2-3 minutes, until a deep

golden-brown crust forms. This should take about 8-10 minutes total.

Roast: Remove the pan from the heat. Add the 3 crushed garlic cloves and the fresh rosemary sprigs around the base of the roast. Cover the pan with a tight-fitting lid or foil.

Bake: Transfer the covered pan to the preheated oven. Bake for 1 hour 30 minutes to 2 hours. The exact time depends on the cut and your desired internal temperature (for medium-rare, aim for 57°C or 135°F). For another easy, meaty comfort meal, consider trying [These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#).

Rest: Remove the roast from the oven and let it rest on a cutting board, covered loosely with foil, for at least 15-20 minutes. Do not skip this step! It allows the juices to redistribute, resulting in a tender, moist roast.

Part 2: Making the Crispy Potatoes:

Prep Potatoes: While the roast is resting, prepare the potatoes. Cut them into consistent rounds (about 1/2-inch thick).

Brown: In a separate large skillet, melt the 1 tablespoon of butter over medium-high heat. Add the potato rounds and any remaining crushed garlic from the main roast prep, if desired.

Crisp: Cook the potatoes, turning occasionally, until they are golden brown and crispy on both sides. This should take 10-15 minutes. Season with salt and pepper to taste.

Part 3: Serving:

Slice: Slice the rested meat against the grain.

Serve: Serve the sliced meat immediately with the crispy roasted potatoes and spoon the rich pan sauce from the bottom of the roasting pan over the beef.

? **Tips for Success:**

Start at Room Temp: Take your roast out of the refrigerator 1-2 hours before cooking. A roast cooked from room temperature will cook more evenly.

Use a Meat Thermometer: This is the only way to guarantee a perfect roast. I recommend a reliable digital instant-read thermometer.

The Power of the Pan Sauce: The juices left in the roasting pan are liquid gold. If you want a thicker sauce, strain the liquid, skim off excess fat, and thicken it on the stovetop with a cornstarch slurry.

Leftovers: If you have leftover roast beef, thinly sliced pieces make fantastic fillings for hearty sandwiches or even cheesy sliders, like my recipe for [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

? **Serving Suggestions and Pairings:**

Vegetables: A bright, steamed green vegetable like Broccolini or asparagus is a perfect counterpoint. A simple side salad with a tangy vinaigrette also works well.

Beverage Pairings: A classic Red Wine like Cabernet Sauvignon or Merlot stands up beautifully to the richness of the roast beef. For a non-alcoholic option, try a sparkling apple cider.

Soup/Stew Pairing: If you're looking for a starter or an extra layer of comfort, a bowl of This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort makes for an impressive, full-course meal.

? Nutritional Information Per Serving
(Estimate):

Calories: ~550

Protein: ~50g

Fat: ~35g

Carbohydrates: ~10g

Fiber: ~2g

DIRECTIONS

- 1. Part 1: Preparing the Roast Beef: Prep the Meat:** Preheat your oven to 180°C (350°F). Pat the beef dry with paper towels. This is a critical step for a good sear.
- 2. Season:** Thoroughly season the beef with generous amounts of salt, black pepper, and the 4 tablespoons of olive oil. Rub it in well, ensuring all surfaces are coated.
- 3. Sear:** Heat a large, oven-safe Dutch oven or heavy-bottomed pan over high heat. Once smoking hot, carefully place the beef in the pan. Brown on all sides, turning every 2-3 minutes, until a deep golden-brown crust forms. This should take about 8-10 minutes total.
- 4. Roast:** Remove the pan from the heat. Add the 3 crushed garlic cloves and the fresh rosemary sprigs around the base of the roast. Cover the pan with a tight-fitting lid or foil.
- 5. Bake:** Transfer the covered pan to the preheated oven. Bake for 1 hour 30 minutes to 2 hours. The exact time depends on the cut and your desired internal temperature (for medium-rare, aim for 57°C or 135°F). For another easy, meaty comfort meal, consider trying These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays.
- 6. Rest:** Remove the roast from the oven and let it rest on a cutting board, covered loosely with foil, for at least 15-20 minutes. Do not skip this step! It allows the juices to redistribute, resulting in a tender, moist roast.
- 7. Part 2: Making the Crispy Potatoes: Prep Potatoes:** While the roast is resting, prepare the potatoes. Cut

them into consistent rounds (about 1/2-inch thick).

8. **Brown:** In a separate large skillet, melt the 1 tablespoon of butter over medium-high heat. Add the potato rounds and any remaining crushed garlic from the main roast prep, if desired.
9. **Crisp:** Cook the potatoes, turning occasionally, until they are golden brown and crispy on both sides. This should take 10-15 minutes. Season with salt and pepper to taste.
10. **Part 3: Serving: Slice:** Slice the rested meat against the grain.
11. **Serve:** Serve the sliced meat immediately with the crispy roasted potatoes and spoon the rich pan sauce from the bottom of the roasting pan over the beef.
12. **? Tips for Success: Start at Room Temp:** Take your roast out of the refrigerator 1-2 hours before cooking. A roast cooked from room temperature will cook more evenly.
13. **Use a : Meat Thermometer:** This is the only way to guarantee a perfect roast. I recommend a reliable digital instant-read thermometer.
14. **The : Power of the Pan Sauce:** The juices left in the roasting pan are liquid gold. If you want a thicker sauce, strain the liquid, skim off excess fat, and thicken it on the stovetop with a cornstarch slurry.
15. **Leftovers:** If you have leftover roast beef, thinly sliced pieces make fantastic fillings for hearty sandwiches or even cheesy sliders, like my recipe for Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
16. **? Serving Suggestions and Pairings:** This rich and comforting meal calls for simple, fresh sides that balance the plate.
17. **Vegetables:** A bright, steamed green vegetable like Broccolini or asparagus is a perfect counterpoint. A simple side salad with a tangy vinaigrette also works well.
18. **Beverage : Pairings:** A classic Red Wine like Cabernet Sauvignon or Merlot stands up beautifully to the richness of the roast beef. For a non-alcoholic option, try a sparkling apple cider.
19. **Soup/: Stew Pairing:** If you're looking for a starter or an extra layer of comfort, a bowl of This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort makes for an impressive, full-course meal.
20. **? Nutritional Information Per Serving (Estimate):**
Calories: ~550
21. **Protein:** ~50g
22. **Fat:** ~35g
23. **Carbohydrates:** ~10g
24. **Fiber:** ~2g
25. **Note:** This is a rough estimate and will vary significantly based on the cut of beef used, the amount of oil absorbed, and the specific size of the potatoes.

SWAPS & NOTES

Roast Beef 1 kg (about 2.2 lbs) Choose a cut like Roast Beef, Brisket, or a good quality Chuck Roast.

Olive Oil 4 tablespoons Used for seasoning the meat and achieving a good sear.

Garlic 3 cloves Crushed for maximum flavor infusion during the roast.

Butter 1 tablespoon Used specifically for browning the potatoes until they are crispy.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-perfect-roast-beef-and-crispy-potatoes-a-classic-sunday-dinner/>