

## Perfect Roast Beef with Crispy Roasted Potatoes (Easy Oven Recipe)

Perfect Roast Beef with Roasted Potatoes (Tender, Juicy & Classic)



OVEN  
**350°F**

TIME  
**30 min**

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SAVE  
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### INGREDIENTS

- 1 kg beef (roast beef cut or brisket)
- 4 tablespoons olive oil
- 3 cloves garlic, crushed
- 1 tablespoon butter
- Salt, to taste
- Freshly ground black pepper
- Fresh rosemary sprigs ?
- 4 large potatoes, cut into rounds
- 1 clove garlic, minced
- Salt and pepper, to taste

### DIRECTIONS

- 1.** Season the Beef: Pat the beef dry with paper towels. Rub it generously with olive oil, salt, and freshly cracked black pepper.
- 2.** Sear for Maximum Flavor: In a large oven-safe skillet over medium-high heat, sear the beef on all sides until deeply golden brown. This step locks in flavor and creates a beautiful crust.
- 3.** Add Aromatics & Roast: Lower the heat slightly and add butter, crushed garlic, and rosemary sprigs to the pan. Spoon the melted butter over the beef.
- 4.** Cover and transfer to a preheated oven at 180°C (350°F). Roast for 1 hour 30 minutes to 2 hours, depending on your preferred doneness.
- 5.** Medium-rare: 55-60°C internal temperature
- 6.** Medium: 60-65°C
- 7.** Let the roast rest for at least 15 minutes before slicing.
- 8.** Prepare the Potatoes: In a separate skillet, melt butter over medium heat. Add garlic and sauté briefly until fragrant.
- 9.** Add the sliced potatoes, season with salt and pepper, and cook until golden and crispy on both sides. You can finish them in the oven for extra crispness if desired.
- 10.** Serve: Slice the rested roast beef against the grain. Serve alongside the crispy potatoes and drizzle with pan juices.

### SWAPS & NOTES

Beef Cut: You can use ribeye roast, sirloin roast, or brisket.

Ribeye will be more tender; brisket will be richer and slightly more rustic.

Herbs: Fresh rosemary is ideal, but thyme works beautifully as well.

Potatoes: Yukon Golds give you buttery texture; Russets create extra crispiness.

## TIPS FOR SUCCESS

Cutting too soon releases all the juices.

It's the most reliable way to avoid overcooking.

Spoon the butter and juices over the beef halfway through cooking.

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

Original recipe: <https://chefmaniac.com/perfect-roast-beef-with-crispy-roasted-potatoes-easy-oven-recipe/>