

ROAST ROUND OF BEEF *with Artichokes*

4 servings

1 tbsp	PASTENE Pure Olive Oil	15 mL
3 lb	beef round roast	1.4 kg
1	red onion, finely chopped	1
1	celery stalk, finely chopped	1
2	garlic cloves, chopped	2
1 tsp	chopped fresh thyme	5 mL
1 tsp	chopped fresh oregano	5 mL
1½ cups	beef stock, heated	375 mL
½ cup	PASTENE “Kitchen Ready” Ground Tomatoes	125 mL
3 tbsp	PASTENE Tomato Paste	45 mL
1 tbsp	PASTENE Pesto Basil Sauce	15 mL
	PASTENE Artichoke Hearts, drained and heated in oil	
	salt and pepper	

- Preheat oven to 425°F (220°C).
- Heat olive oil in a roasting pan over medium-high heat and brown beef on all sides. Season with salt and pepper.
- Place pan in oven and roast for about 15 minutes, then reduce heat to 375°F (190°C) and add onion, celery, garlic, thyme and oregano. Continue cooking 35 to 40 minutes.
- When beef is tender, remove pan from oven; set beef aside to keep warm. Place roasting pan with its drippings on stovetop over high heat. Add beef stock, tomatoes, tomato paste, and pesto sauce. Cook, stirring, for 5 minutes. Season with salt and pepper to taste.
- Serve sauce with sliced beef and artichoke hearts sautéed in a little olive oil.

