

**TUESDAY:****One Stop Roasted Beef, Tomatoes and Potatoes**

This checks two boxes for me – it's a solid weeknight dinner and I only have to wash one pan. I do the whole thing on a baking sheet. The tomatoes, nestled under the roasting beef, are insanely yummy. NOTE: We are roasting extra beef for use later in the week.

Serves: 4    Prep: 5    Cooking: 1 hour

**Ingredients**

3-4 lb pot roast or top round roast  
1 pint cherry or grape tomatoes  
¼ cup olive oil  
Kosher salt & pepper  
4-5 garlic cloves, cut into slivers  
1 lb small Yukon gold potatoes  
1 tablespoon Herbes de Provence or Italian Seasoning

**Cooking Instructions**

- 1 Preheat oven to 350°.
- 2 Place tomatoes on a roasting pan or large baking sheet and toss with 1 tablespoon extra virgin olive oil, ½ teaspoon salt and ¼ teaspoon pepper. Mound in the center of the sheet pan.
- 3 Place a small roasting rack inside pan over the tomatoes. If you don't have one, don't worry.
- 4 Toss potatoes with 1 tablespoon extra virgin olive oil, 1 teaspoon salt and ½ teaspoon pepper. Place on the baking sheet.
- 5 Sprinkle both tomatoes and potatoes with dried herbs.
- 6 Trim roast of excess fat then pierce meat all over with a small knife and insert garlic slivers.
- 7 Rub outside with 1-2 tablespoons of olive oil, 2 teaspoons of salt and 1 teaspoon pepper, then place on top of rack or in the middle of the sheetpan - push the tomatoes to the side.
- 8 Roast for 50-60 minutes, depending on the size of the roast and desired level of doneness. My 3 ½ lb roast took 65 minutes to reach an internal temperature of 135-140° (for medium) when tested with an instant-read thermometer.
- 9 Remove tomatoes from pan after 20 minutes. Cover and keep warm.
- 10 Remove the potatoes after 30 minutes. Cover and keep warm.
- 11 Once done, let meat rest for at least 15 minutes before carving very thin and against the grain.
- 12 Serve sliced beef with potatoes on the side and roasted tomatoes over top.