

Roasted Picanha Puttanesca

1 HR 15	10	230	22 G
MIN	SERVINGS	CAL	PROTEIN

- 🕒 Prep Time: 30 min
- 🕒 Cook Time: 60 min
- 🕒 Total Time: 1 hr 15 min

Ingredients:

- ☐ 2-1/2 to 3 pounds beef Coulotte Roast, Sirloin Cap Roast or Picanha
- ☐ 1 tablespoon Italian seasoning
- ☐ 1/2 teaspoon salt
- ☐ 1/2 teaspoon freshly ground black pepper
- ☐ 1 tablespoon garlic, thinly sliced
- ☐ 1/4 teaspoon crushed red pepper
- ☐ 1/4 cup white wine
- ☐ 1 can (15 ounces) diced tomatoes
- ☐ 1 can (15 ounces) crushed tomatoes
- ☐ 1/2 cup sliced olives
- ☐ 1/4 cup roasted red peppers, thinly sliced
- ☐ 2 tablespoon capers
- ☐ 1/2 teaspoon anchovy paste
- ☐ 5 fresh basil leaves
- ☐ Cooked pasta, burrata or Parmesan cheese, optional



Cooking:

- 1 Preheat oven to 450°F. Pat beef Coulotte Roast dry with paper towel; using a knife score fat to create a tight diamond pattern. Season beef with Italian seasoning, salt and pepper. Place beef, fat side down in large (12-inch), cold cast iron skillet.
- 2 Roast 15 to 20 minutes.
- 3 Remove skillet from oven; remove all but 2 tablespoons drippings. Using remaining drippings, add garlic and crushed red pepper to beef in skillet. Cook and stir 1 to 2 minutes or until fragrant. Add

wine; continue stirring for 1 to 2 minutes or until alcohol burns off and browned bits attached to skillet are dissolved. Add tomatoes, olives, peppers, capers and anchovy paste; stir until combined.

- 4 Turn roast fat side up. Place skillet back in oven; roast 8 to 10 more minutes or until meat thermometer registers 135°F for medium rare, 150° for medium doneness. Transfer roast to carving board; tent loosely with foil. Let stand 8 to 10 minutes. (Temperature will continue to rise about 10°F to reach 145° for medium rare; 160°F for medium.)
- 5 Carve roast into slices; place over cooked pasta, if desired. Spoon sauce over dish. Top with basil leaves and cheeses, if desired.



Funded by Beef Farmers and Ranchers