



SERVING SIZE: 8 | PREP TIME: 15 MINUTES | COOK TIME: 65 MINUTES

Ancho-Crusted New York Strip Roast with Coffee Gravy

The bold flavors of ancho chili and coffee perk up the natural flavors of New York strip roast.

INGREDIENTS:

- 1 *Open Prairie*® Natural Angus Beef boneless strip roast (about 4 lb), fat trimmed to ¼ inch
- 4 tsp ancho chili powder
- 4 tsp instant espresso powder
- 1 Tbsp brown sugar
- 2 tsp ground cumin
- 2 tsp dried oregano
- 2 tsp garlic powder
- 1 ¼ tsp salt
- ¼ c all-purpose flour
- 3 c beef stock

DIRECTIONS:

1. Preheat oven to 450°F. Mix together ancho chili powder, 3 teaspoons of the instant espresso powder, brown sugar, cumin, oregano, garlic powder and 1 teaspoon of the salt; rub all over roast.
2. Place on rack in roasting pan; roast for 15 minutes. Reduce oven temperature to 350°F; roast for about 65 minutes or until instant-read thermometer registers 145°F for medium-rare when inserted into center. Transfer to cutting board and tent with foil; let rest for 20 minutes.
3. Meanwhile, make pan gravy. On stovetop, heat roasting pan over medium-high heat; stir in remaining instant espresso powder, remaining salt and flour. Cook, stirring, for 1 minute. Pour in stock; bring to boil, stirring and scraping up any brown bits from bottom of pan. Reduce heat and simmer for 4 or 5 minutes or until thickened; strain into warmed gravy boat. Slice beef and serve with gravy. ribs during cooking. Serve with remaining sauce.

TIP:

- Roast can be rubbed with spice mixture, wrapped and refrigerated for up to 24 hours to intensify flavor.

SERVINGS: 1 | CALORIES: 350 | TOTAL FAT: 15g | SODIUM: 790mg | TOTAL CARBOHYDRATE: 7g | PROTEIN: 47g

*Minimally processed. No artificial ingredients.

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