



SERVING SIZE: 12 | PREP TIME: 15 MINUTES | COOK TIME: 1 HOUR 15 MINUTES

Crushed Peppercorn Rib Roast With Roasted Vegetables and Baked Potatoes

An impressive roast that's impressively easy to make — sounds like a win-win.

INGREDIENTS:

Crushed Peppercorn Rib Roast

5 lb rib roast
1 Tbsp whole peppercorn medley
1 Tbsp kosher salt
1 ½ Tbsp olive oil

INGREDIENTS:

Parsnips, Carrots and Baby Cauliflower

1 lb parsnips, trimmed and peeled
1 lb carrots, trimmed and peeled
1 lb baby cauliflower
1 ½ Tbsp olive oil
1 ½ tsp kosher salt
¾ tsp fresh cracked black pepper
1 Tbsp chopped parsley

INGREDIENTS:

Roquefort and Bacon Baked Potatoes

4 russet baking potatoes (10 oz each)
1 tsp olive oil
6 Tbsp butter
6 oz Roquefort cheese, crumbled
4 oz bacon, cooked and crumbled
1 ½ tsp kosher salt
1 tsp fresh cracked black pepper
⅓ cup sliced scallions

DIRECTIONS:

- Preheat oven to 350°F.
- Crush peppercorns coarsely with mortar and pestle; add salt and combine.
- Rub roast with olive oil; season all sides with salt and pepper mixture.
- Place roast on rack in roasting pan. Roast 45 to 60 minutes or until an internal temperature of 125°F.
- Let rest for 15 minutes before slicing.
- For roasted parsnips, carrots and baby cauliflower:** Preheat oven to 350°F.
- Slice parsnips and carrots lengthwise into pieces the same length and width.
- In large bowl, toss parsnips, carrots and cauliflower with olive oil, salt and pepper. Transfer vegetables to a roasting pan.
- Roast 45 to 60 minutes or until tender and slightly browned, stirring several times while roasting.
- Sprinkle with parsley before serving.
- For Roquefort and bacon baked potatoes:** Preheat oven to 350°F.
- Wash and dry potatoes; prick each potato several times with a fork.
- Coat potatoes with olive oil; bake 1 hour and 15 minutes or until tender.
- Cut a lengthwise slit across each potato. Press on ends of potatoes to open.
- Garnish potatoes with butter, Roquefort, bacon, salt, pepper and scallions. Serve immediately.

SERVINGS: 12 | CALORIES: 1230 | TOTAL FAT: 78g | SODIUM: 2980mg | TOTAL CARBOHYDRATE: 87g | PROTEIN: 50g

*Minimally processed. No artificial ingredients.

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