

Boneless Top Round Roast

Ingredients

3–4 lb boneless top round roast	2 tablespoons olive oil
1 tablespoon onion powder	1 tablespoon kosher salt
1 teaspoon dried rosemary	1 teaspoon black pepper
1 teaspoon dried thyme	1 tablespoon garlic powder
1 cup beef broth	1 large onion, sliced
1 teaspoon smoked paprika (optional)	4 cloves garlic, smashed

Directions

Preheat your oven to 450°F and let the boneless top round roast sit out at room temperature for about 30 minutes to take the chill off.

In a small bowl, mix together 1 tablespoon kosher salt, 1 teaspoon black pepper, 1 tablespoon garlic powder, 1 tablespoon onion powder, 1 teaspoon dried rosemary, 1 teaspoon dried thyme, and 1 teaspoon smoked paprika if using.

Rub the seasoning mix all over the roast. Heat 2 tablespoons olive oil in an oven-safe skillet or Dutch oven over medium-high heat and sear the roast on all sides for 2–3 minutes per side until browned.

Surround the roast with 1 large sliced onion and 4 smashed garlic cloves, then pour in 1 cup of beef broth to help keep the meat tender and add flavor.

Place the pan in the oven and roast at 450°F for 15 minutes. Reduce the temperature to 325°F and continue roasting for 45–60 minutes or until the internal temperature reaches your desired doneness.

Remove the roast from the oven, tent it loosely with foil, and let it rest for 15–20 minutes. Slice thinly against the grain and spoon the pan juices, onions, and garlic over the meat before serving.