

Herb Crusted Ribeye Roast

Ingredients

4 lb. ribeye roast
1 tablespoon salt
2 tablespoons olive oil
4 cloves garlic (diced)
1 teaspoon dried thyme
1 teaspoon dried basil
1 teaspoon dried rosemary
1 cupbread crumbs



Directions

Place an oven rack in the center position of the oven and heat to 475° F.

Place the the ribeye roast in a roasting pan. Sprinkle salt evenly over the roast. In a small bowl, combine olive oil, garlic, herbs and bread crumbs. Spread the mixture over the roast.

Place the roast in the oven for 30 minutes, then reduce the heat to 425° F and roast for an additional 45-60 minutes. Remove the roast from the oven. Immediately cover the roast with foil and allow it to rest for 20 minutes before carving.