

# Ribeye Roast Recipe



Tender, succulent and very flavorful, this ribeye roast recipe is surprisingly easy to make at home. Simply rub the meat with seasonings, then roast in the oven until done.

<b>Course</b>	Main Course
<b>Cuisine</b>	American
<b>Keyword</b>	beef, ribeye, roast
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	1 hour 15 minutes
<b>Rest time</b>	30 minutes
<b>Total Time</b>	1 hour 55 minutes
<b>Servings</b>	8 servings
<b>Calories</b>	450kcal
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## Ingredients

- 2 teaspoons Diamond Crystal kosher salt (not fine salt)
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 3 lb. boneless ribeye roast, USDA prime grade

## Instructions

1. In a small bowl, use a fork to mix together the kosher salt, black pepper, garlic powder, sage and thyme. Rub all over the roast, pressing to make sure the rub adheres to the meat.
2. Place the meat, fat side up, on a rack in a roasting pan and allow it to get to room temperature, about 1 hour.
3. Preheat the oven to 500°F. Insert a meat thermometer into the middle of the roast and set the thermometer to 130°F (medium rare).
4. Place the ribeye roast in the 500°F oven and roast it for 15 minutes.
5. Reduce the oven temperature to 350°F. Keep roasting the meat until the thermometer registers 130°F. For a 3 lb. roast this SHOULD take roughly 1 more hour (20 minutes per pound) according to conventional wisdom. But the only way to know for sure is to use a thermometer. For me in my oven, after that one more hour, the internal temperature usually reaches 120°F, and I need to keep roasting for 8-9 more minutes to reach 130°F.
6. Remove the ribeye roast from the oven. Loosely cover it with foil and allow it to rest for 30 minutes, then cut it into thin slices and serve.

## Notes

Nutrition info assumes USDA prime (fattier), and fat eaten.

Consuming undercooked meat may increase your risk of foodborne illness. I always cook beef steaks and roasts to medium-rare, but you should make your own decision.

## **Nutrition**

Serving: 4oz | Calories: 450kcal | Protein: 25g | Fat: 38g | Saturated Fat: 15g | Sodium: 430mg

Ribeye Roast Recipe <https://healthyrecipesblogs.com/ribeye-roast/>