

 95%
HEALTH SCORE

Spiced Roast Beef and Vegetables



Gluten Free



Dairy Free



Very Healthy

READY IN



45 min.

SERVINGS



8

CALORIES



440 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 3 pound beef eye of round roast
- ☐ 0.5 teaspoon peppercorns whole black
- ☐ 8 medium carrots peeled
- ☐ 0.1 teaspoon cayenne pepper
- ☐ 1 teaspoon coriander seeds
- ☐ 1 teaspoon cumin seeds
- ☐ 2 tablespoons cilantro leaves fresh chopped
- ☐ 1 garlic clove thinly sliced

- ☐ 0.5 teaspoon ground ginger
- ☐ 4 tablespoons olive oil extra-virgin
- ☐ 2.5 pounds russet potatoes peeled cut into 1-inch chunks
- ☐ 0.8 teaspoon salt

Equipment

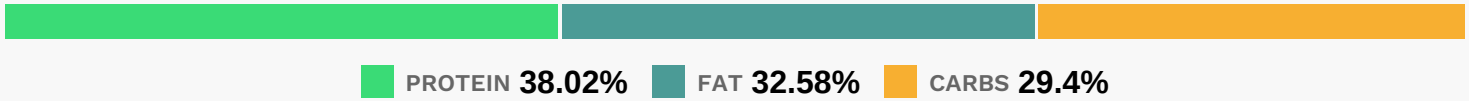
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ roasting pan
- ☐ kitchen thermometer
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ rolling pin
- ☐ meat tenderizer

Directions

- ☐ Preheat oven to 350°F.
- ☐ Place first 3 ingredients in heavy small plastic bag. Using meat mallet or rolling pin, crush spices.
- ☐ Transfer crushed spices to small bowl; mix in salt, ginger and cayenne.
- ☐ Toss potatoes, carrots and 3 tablespoons oil in large bowl.
- ☐ Sprinkle with salt and pepper.
- ☐ Spread vegetables in large roasting pan. Roast 30 minutes.
- ☐ Meanwhile, using tip of knife, make several slits in roast; insert garlic into slits.
- ☐ Brush roast with remaining 1 tablespoon oil. Rub spice mixture over roast.
- ☐ Push vegetables to sides of pan, leaving space in center.

- ☐ Place roast in center of pan. Roast until meat thermometer inserted into center of meat registers 125°F for medium-rare, about 1 hour.
- ☐ Transfer roast to platter. Tent with foil. Increase oven temperature to 450°F.
- ☐ Spread vegetables in pan; continue roasting until vegetables are tender and brown, about 10 minutes.
- ☐ Sprinkle with cilantro.
- ☐ Surround roast with vegetables.
- ☐ Cut roast into thin slices and serve.

Nutrition Facts



Properties

Glycemic Index:32.82, Glycemic Load:22.16, Inflammation Score:-10, Nutrition Score:32.012173756309%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 440.48kcal (22.02%), Fat: 15.82g (24.34%), Saturated Fat: 3.93g (24.54%), Carbohydrates: 32.12g (10.71%), Net Carbohydrates: 28.33g (10.3%), Sugar: 3.79g (4.21%), Cholesterol: 105.46mg (35.15%), Sodium: 363.3mg (15.8%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 41.54g (83.08%), Vitamin A: 10216.58IU (204.33%), Vitamin B6: 1.69mg (84.61%), Selenium: 47.96µg (68.52%), Vitamin B3: 13.6mg (67.99%), Vitamin B12: 3.15µg (52.45%), Zinc: 7.67mg (51.14%), Phosphorus: 468.65mg (46.86%), Potassium: 1382.03mg (39.49%), Iron: 5.22mg (28.98%), Manganese: 0.43mg (21.56%), Vitamin B1: 0.32mg (21.21%), Vitamin B2: 0.36mg (21.02%), Magnesium: 83.4mg (20.85%), Copper: 0.35mg (17.53%), Vitamin K: 17.66µg (16.82%), Fiber: 3.79g (15.15%), Vitamin C: 11.92mg (14.45%), Folate: 53.74µg (13.44%), Vitamin B5: 1.34mg (13.42%), Vitamin E: 1.96mg (13.06%), Calcium: 77.33mg (7.73%)