



Pot Roast with Sweet Potatoes

Ingredients:

- 1 (2 1/4-pound) eye of round roast
- 1 tablespoon freshly ground black pepper
- 1 teaspoon kosher salt
- 8 ounces bacon
- 2 tablespoons butter

Instructions:

1. Preheat oven to 425°.
2. Pat beef dry with paper towels. Sprinkle with pepper and salt. Wrap with bacon strips, overlapping strips as you go. Secure with a toothpick, if necessary.
3. In a large ovenproof skillet, melt butter over medium-high heat. Sear roast in skillet for 6 to 8 minutes, turning so that all sides are browned. Place skillet with roast in oven.
4. Bake for 55 minutes, or until roast registers 135° on an instant-read thermometer for medium rare.
5. Remove roast from oven and let rest for 15 minutes before slicing.

Serving Size: 6 – 8 servings

Cook Time: 1 hour 35 minutes