

ROAST BEEF FRENCH DIP SANDWICH WITH GREEN PEA PESTO

(adapted from [Rachael Ray's Week in a Day](#) TV show)

for the green pea pesto:

1 cup fresh basil leaves (about 20)
1 cup defrosted frozen green peas
1 tsp dried mint leaves
1 clove garlic, pasted (optional)
Juice of 1/2 lemon
salt and pepper to taste
olive oil for desired consistency

for the roast beef:

2 pounds beef eye of round roast
Kosher salt and freshly ground black pepper
3 tablespoons chopped fresh rosemary
2 tablespoons olive oil
2 cups beef stock, home-made is best
bread of your choice for the sandwich

For the pesto: In a food processor, combine the basil, peas,, mint, lemon juice, and garlic (if using) and process until a paste forms. Add just enough olive oil to get a spreadable consistency. Season with salt and pepper and process to almost smooth. Refrigerate and bring to room temperature when ready to serve.

For the beef: Bring the roast to room temperature. Sprinkle the meat with the salt, pepper and rosemary.

Heat the oven to 475 degrees F.

Heat 2 tablespoons olive oil in a Dutch oven over medium-high heat. Brown the meat evenly, 5 minutes. Transfer to the oven and roast 30-40 minutes, or until the internal temperature registers 120 degrees F on a meat thermometer.

Transfer the roast to a cutting board and cover with foil, 30 minutes. Wrap and store if not serving right away.

To serve, very thinly slice the meat. Heat the stock to warm but not boiling. Quickly dip the meat slices in the stock and place on the French bread. Top with the green pea pesto and set the bun top in place.