



## Herbed Prime Rib Roast

### Ingredients

- 900 g Boneless rib roast
- 1 Sachet MAGGI® Juicy Coriander & Garlic Mix
- 1 Small Onion, finely chopped
- 500 g Baked potatoes

### Instruction

1. Preheat oven to 200°C and place rack on medium level.
2. Tie (truss) roast with kitchen string.
3. Gently place in the provided oven bag and add the MAGGI® Coriander & Garlic Mix and onions and gently toss to coat meat.
4. Use provided red tie to close the bag and lay it flat on an oven tray.
5. Place the tray in the preheated oven and cook for 30 mins. Then reduce temperature to 180°C and allow to cook for another 20 mins for medium don-ness. Cook for an additional 10 mins for medium well.
6. Remove the tray from oven, and cut the special oven bag open, considering that the steam in the bag is very hot.
7. Place the roast on a platter and pour sauce from bag over meat and allow to rest for at least 5 mins before carving.
8. Serve with a side of steamed vegetables or mashed potatoes.

### Nutrition

Carbohydrates	17.6 g
Energy	384.95 kcal
Fats	20.04 g
Protein	33.82 g

🕒 50 Minutes

⊕ 6 Servings