

PROTEIN

- 1 beef Ribeye Roast Bone-In (2 to ribs), 6 to 8 lbs
- 1 beef Sirloin Tip Roast (3 to 4 lbs)

PRODUCE

- 2 Tbsp + 1 tsp finely chopped fresh thyme
- 4 oz cremini or button mushrooms, sliced
- ¼ cup finely chopped shallots
- 1 medium red onion, cut into ½ - inch wedges
- 2 small, firm pears, cut lengthwise in half, cored

DRY GOODS/PANTRY

- ½ cup unsalted shelled pistachios, finely chopped
- ¼ cup coarsely crushed coriander seeds
- 1 Tbsp + ½ tsp dried thyme leaves, crushed
- 2 + 1/8 tsp coarse grind black pepper
- Salt
- 1 Tbsp cornstarch
- 4 Tbsp extra virgin olive oil
- 1 cup beef broth, divided
- 1 package (6 to 7 oz) long grain and wild rice mix
- 1 cup cabernet sauvignon

FULL RECIPES

[Pistachio-Crusted Beef Rib Roast with Holiday Wine Sauce](#)

[Thyme-Rubbed Beef Sirloin Tip Roast with Roasted Onion and Pear Wild Rice](#)