

# Herb Rubbed Sirloin Tip Roast

This flavorful rub packs a punch, making this cut of meat a tender, delicious, easy main dish. Use this rub for pork roasts too!

## Ingredients

- 2 1/2 lbs Sirloin Tip Roast
- 1 1/2 teaspoons Salt
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Ground Black Pepper
- 1/2 teaspoon Onion Powder
- 1/2 teaspoon Ground Cayenne Pepper
- 1/2 teaspoon Dried Oregano
- 2 tablespoons Olive Oil

## Directions

1. Mix all ingredients, except roast, in a small bowl. Let sit for 15 minutes.
2. Preheat oven to 325 degrees.
3. Line baking sheet with foil.
4. Cover all sides of roast with spice mixture and place on baking sheet.
5. Roast 45 minutes - 1 hour or until internal temperature reaches 145 degrees. Let sit 15 minutes before slicing thin.
6. Enjoy with roasted potatoes and salad.