

Beef Roulades with Feta and Spinach

Tender beef topped with creamy feta cheese, spinach and pesto, all rolled up and perfectly cooked.



Main Dish

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- Ingredients for 1 person:
- 4 slices of beef
- 2 tablespoons of pesto
- 2 tablespoons of feta cheese
- 2 tablespoons of spinach
- Salt and pepper to taste

Steps

- 1 Steps of Preparation:
- 2 Cut off the fat from the slices of meat.
- 3 Season with salt and pepper.
- 4 Spread on each slice the pesto and feta cheese.
- 5 Add some spinach to the slices of meat.
- 6 Roll each slice of meat and secure them with kitchen twine.
- 7 Heat a skillet over medium-high heat and add the roulades to the pan.
- 8 Sear the roulades on all sides for about 4 minutes or until they are cooked through.
- 9 Serve the Beef Roulades warm.