

# Sous Vide Boneless Ribeye Roast

Yield: 6 min  
Total Time: 370 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-beef-recipe-sous-vidé>

## Ingredients:

- 6 pounds ribeye roast boneless
- 3 teaspoons kosher salt
- 2 teaspoons peppercorns coarsely ground mixed
- 1 cup dry red wine
- 1 tablespoon shallots minced
- juices from the sous vide bag

## Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 7 grams
3. Protein: 1 grams
4. Sodium: 1200 milligrams
5. Sugar: 4 grams

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