**Minute Steak Sandwiches**. Fry thin slices of beef in a skillet and arrange them on a baguette. Top with sautéed onions and cheese, and toast under the broiler until the cheese melts.

**Beef Carpaccio with Parmigiano-Reggiano.** Thinly slice the beef and arrange it on a serving platter. Drizzle with extra-virgin olive oil, sea salt, cracked peppercorns and shaved Parmigiano-Reggiano.

**Negimaki Rolls.** Thinly slice the beef and wrap it around roasted asparagus or scallions. Brush with soy sauce and broil until browned and crispy in spots.

**Smoky Beef-and-Bean Chili.** Cut the roast beef into 1-inch pieces, then combine with your favorite mix of beans, vegetables and smoked paprika.

**Roast Beef Hash.** Sauté potatoes, onions and beef for a heartier breakfast hash.

**Roast Beef Sloppy Joes.** Finely chop the roast beef, then simmer with chopped onions, garlic, tomato sauce and light brown sugar. Serve on toasted buns.

**Tacos, Buritos, Fajitas**

**Shepherd’s Pie**