



Slow Cooker Pot Roast

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 10 HOURS

Ingredients

2lb beef chuck boneless
8oz mushrooms, quartered
2 vidalia onions, diced large
24oz red baby potatoes
16oz carrots, washed and
chopped
2 stalks of celery, chopped
4 cloves garlic, chopped
24oz bone broth
1 cup red wine
1tsp dried rosemary
1tsp dried thyme
1tbsp worcestershire sauce
2tbsp tomato paste
2tbsp vegetable bullion paste
3tbsp flour
3tbsp butter
water
salt and pepper taste

Directions

- 1.To the slow cooker add broth, red wine, worcestershire sauce, tomato paste, bullion paste and mix with whisk.
- 2.Add quartered mushrooms, chopped onions, chopped carrots, chopped celery, chopped garlic, whole baby potatoes, rosemary and thyme stir all ingredients together.
- 3.Add beef and add enough water to just cover everything.
- 4.Set slow cooker on low and let cook for 10 hours.
- 5.Microwave flour and butter then mix with whisk.
- 6.Add roux to slow cooker and let thicken, you can increase temperature if needed.
- 7.Add salt and pepper to taste.
- 8.Plate and serve.

Nothing beats coming home from work knowing that a homecooked meal awaits you. Preparing this before you leave the house makes for a seamless night with easy clean up. Perfect for a busy evening with sports practice or just enjoying your time at home without cooking and cleaning.