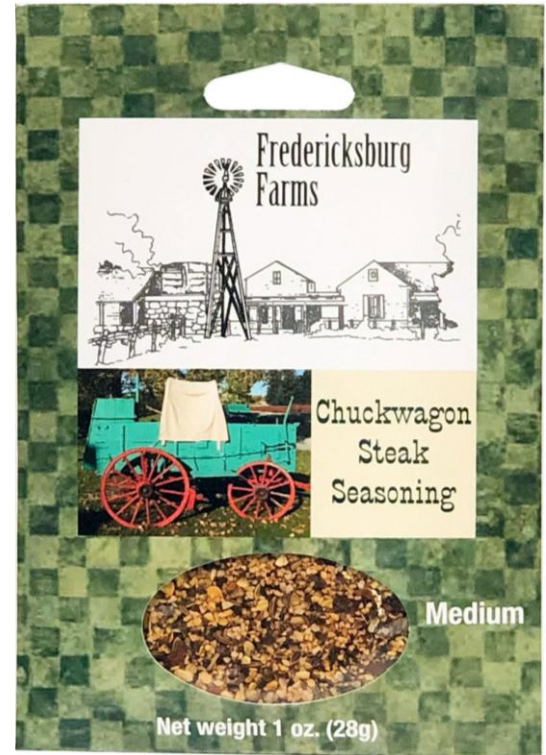


Fredericksburg Farms Chuckwagon Chuck Roast

Ingredients:

- 1 whole (4-5 lbs.) chuck roast
- 2 tbsp olive oil
- 1 pkg Fredericksburg Farms Chuckwagon Steak Seasoning
- 2 cups beef broth
- 1 yellow onion, cut into 1-inch wedges
- 2-3 medium potatoes, cut into 1-inch pieces
- 3-4 large carrot, peeled and cut into 1-inch pieces
- Salt and Pepper



Directions:

1. Sprinkle the chuck roast all over with salt and pepper to taste.
2. In a large skillet, heat 2 tablespoons of the olive oil over medium-high. Place the meat in the skillet and sear it until browned on all sides, 12 to 16 minutes total. Transfer the meat to a 6-1/2 quart slow cooker.
3. Pour the two cups beef broth over the roast.
4. Sprinkle the Fredericksburg Farms Chuckwagon Steak Seasoning over the roast.
5. Pile the onions, carrots and potatoes on top of and around the roast in the slow cooker.
6. Cover and cook on high until the roast is fork tender, 6 to 8 hours (or on low for 8 to 10 hours). Serve the roast with the vegetables and a drizzle of sauce from the slow cooker.