

CROCKPOT POT ROAST

Submitted by Brandon Ramirez

This slow-cooker pot roast is the perfect comfort meal for a chilly fall day. Let it cook low and slow for a hearty, satisfying dinner that's easy to prepare and ready when you are!

Ingredients

- 1 chuck roast
- 3 lbs yellow potatoes, cubed
- Baby carrots, as desired
- 2 cans cream of mushroom soup
- 2 cups beef broth

Instructions

1. If desired, sear the chuck roast on all sides in a hot skillet for added flavor.
2. Place the roast, cubed potatoes, baby carrots, cream of mushroom soup, and beef broth into the slow cooker.
3. Cover and cook on LOW for 6–7 hours, or until the roast is tender and the vegetables are cooked through.
4. Remove the roast and shred or cut it into bite-sized pieces, discarding any excess chewy fat. Return the meat to the slow cooker and stir everything together before serving.