



**Main
Course
American
Cuisine**

Beef Cut: Chuck/Pot Roast

Easy Slow-Cooker Chuck Roast

There is no easier beef to cook than this “set it and forget it” slow-cooker roast. Rich in marbling, the Chuck Roast is full of flavor and juice. With the added taste of onion, garlic, and parsley - to name a few - your home will be filled with a fantastic aroma of a roast that took no time to prepare.



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Easy Slow-Cooker Chuck Roast

Ingredients

2-4 lb Pumpkin Creek Ranch Chuck Roast

1 Stick Salted Butter (8 Tbsp) Kerry Gold

1 Packet of Lipton Onion Soup Mix - OR - * 1/4 C of cleaner version

* May substitute the following ingredients for a cleaner version
(yield 1/4 C = 1 Lipton onion pkt)

3/4 C dried onion flakes

1/3 C beef bouillon

1 Tbsp onion powder

1/4 tsp dried parsley flakes

1/4 tsp celery seed *chop or grind

1/4 tsp black pepper- ground

1/2 tsp garlic powder

1/8 tsp paprika

1 Tbsp salt

Combine all spices together. Divide remaining portion into separate containers.

Notes

If you are sensitive to sodium, you could use unsalted butter for this. Be sure to use butter, not margarine. We prefer Kerrygold butter- the flavor is unmatched.

Equipment

6 quart or larger Slow-Cooker

2 Forks for shredding

Instructions

Place thawed roast in the Slow-Cooker, add the stick of butter on top, and sprinkle spices over both the beef and butter. Cover and cook on LOW for 8-10 hours or until it's fall-apart tender.

Open the slow-cooker lid and, with two forks, shred roast by pulling in opposite directions. Let roast sit in the juice for 10 minutes.

Serve with potatoes and carrots or on a sandwich with melted provolone cheese. Refrigerate the leftover meat.



Prep Time
5 minutes



Cook Time
8-10 hours



Servings
6 servings