



Life &
Sprinkles
BY TARYN CAMP

EASY SLOW COOKER POT ROAST

Slow cooker pot roast that makes the easiest weeknight meal! Add everything to the pot, and you'll have a perfect cold weather dinner.

INGREDIENTS

- 1 pound of potatoes cut into wedges
- 8 oz baby carrots
- 1 pkg (8oz) sliced mushrooms
- 1 onion cut into 1" wedges
- 1 rib of celery, sliced
- 3 pound beef chuck roast
- 1 can red sodium beef broth
- 1 can of gravy (10 oz)
- 1 pkg pot roast slow cooker seasoning

DIRECTIONS

1. In a slow cooker, combine the potatoes, carrots, mushrooms, onion and celery. Place the roast on top of the veggies.
2. In a bowl, combine the gravy, broth, and seasoning mix. Pour over roast.
3. Cover and cook on low for 8-10 hours. If it's tough, bump it up to high for 1-2 hours.