

Most amazing and super easy pot roast in a slow cooker

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I have this recipe to make Pot Roast in the slow cooker. It is the easiest least time-consuming recipe that requires the minimum amount of ingredients. The result? A pot roast that falls off your fork and tastes so good that you'll be licking your chops for days after. If you have chops to lick.

Super tender, juicy, fall-apart crock pot roast is not as hard as you think! This slow cooker recipe uses a few simple ingredients (one of them is patience) to make the most flavorful (yet stupid easy) pot roast ever! Carrots add the perfect touch!

We're two weeks into the new year anyway, and that's usually about when my diet peters out, so I'm comin at you with some comfort food to numb the Christmas break up. POT ROAST AND MASHED POTATOES FOREVER.

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Ingredients:

A good cut of beef chuck for the roast itself; this recipe calls for about 2 2.5-pound chucks, but I usually just make one 2-3 pound piece. Make sure that it is marbled and has lots of fat. The better the cut, the more delicious the roast.

1 packet dry salad dressing – Italian

1 packet dry salad dressing – Ranch

1 packet dry Brown Gravy

$\frac{1}{2}$ cup of water

Instructions:

Mix the salad and gravy packets with water, pour over the roast and set in the slow cooker for 8 hours on low.

If you want to thicken the gravy after the roast is cooked, add some flour in a skillet with the au jus.

Prep time: 5 mins

Cook time: 8 hours

Total time: 8 hours 5 mins

Simplest pot roast slow cooker pot roast recipe with only 4 ingredients that tastes amazing

Serves: 6